

**GAJA**

**Grapes**

98% Nerello Mascalese  
2% Nerello Cappuccio

**Region/Appellation**

Etna Rosso DOP

**Alcohol by volume**

14%

**Residual Sugar**

0.89 g/l

**pH**

3.58

**Total Acidity**

5.56 g/l

**Drinking Window**

2025 - 2030

**Tasting note printed**

07/01/2026

# IDDA Etna Rosso 2021 6x75cl

## Winemaker Notes

Intense and bright ruby color. Violet, black cherry and mulberry notes rise from the glass. 2019 IDDA has a clear expression of ripe and sweet fruit on the palate, yet shows accents of tomato leaves and oregano. With a charming and juicy body, characterized by harmony and freshness, with ripe and well-integrated tannins. The finish is lingering.

## Vineyard

The Gaja and Graci families own 20 hectares of vineyards, between 600m and 800m a.s.l., in the village of Belpasso and Biancavilla. The grape varieties currently planted are Nerello Mascalese and Carricante

## Winemaking

Fermentation and maceration for around three weeks partially in oak and in concrete vats. Followed by 24 months of ageing in oak and concrete

## Vintage

The winter had very mild temperatures that rarely fell below zero, accompanied by abundant rainfall in the first half and preceded a dry period that lasted until the flowering of the vines, which accumulated a combined 100 mm of rainfall in April and May. The budding of the vines began early, from mid- March. The spring frost in early April severely damaged the buds, affecting future production in all areas of Etna. Thanks to the mild weather, secondary buds sprouted, but with a much lower productivity. This summer was characterized by a total drought combined with hotter than average weather. Temperatures rose significantly beginning in June, often reaching 40° C (104° F) and above by late July. The few rains, especially those in late September, provided relief for the vines and lowered the high temperatures. The fall began with abundant rain, imposing serious treat. The frost in the spring, together with the prolonged drought and the rain just before the harvest, caused considerable stress to the vines. Work in the vineyard such as thinning out the bunches was essential to achieve the harvest with grapes in perfect health. The grapes we bring home have quite a high sugar content and the stresses have reduced the acidity in the berries and increased the pH. This vintage brings us complex and Mediterranean wines, lively and dynamic.

## Food match

Great with Italian-style beef stew

