

**GAJA**

**Grapes**

98% Nerello Mascalese  
2% Nerello Cappuccio

**Region/Appellation**

Etna Rosso DOP

**Alcohol by volume**

14.00%

**Residual Sugar**

0.66 g/l

**Total Acidity**

4.66 g/l

**Drinking Window**

2024 - 2030

**Tasting Guide**



**Tasting note printed**

24/04/2024

# IDDA Etna Rosso 2019 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 2018/2019 winter was characterized by temperatures remaining around the average. With no peaks of high temperatures and sporadic snowfall mainly in November 2018 and January 2019. Meanwhile, abundant rainfalls turned out in the springtime, mainly within the first months, with degrees below the average. In several areas winter freezing condition came back at the beginning of the spring. A significant amount of rain fell in May. Starting from the beginning of the summer, an abrupt increase of temperatures occurred, which reached over 35° C. August was characterized by no rainfalls and temperatures briefly exceeded 40° C. The grapes ripened later than the previous vintages, due to a delay of the vegetative cycle, yet the quantity of bunches were smaller than 2018. Overall, the 2019 vintage exhibits balanced wines with good complexity.

## Food match

Grilled and Roasted Red Meats

Great with Italian-style beef stew

