

Tenute Bosco Vico Etna Rosso DOC Prephylloxera

2015

Company legal name: Tenute Bosco Società Agricola

Brand history: Tenute Bosco is located in the commune of Castiglione di Sicilia on the northern side of Mount Etna. The estates vineyards extend between the two domains of Piano dei Daini in Solicchiata and Santo Spirito in Passopisciaro. The first written evidence of the estate of Solicchiata is found in an old manuscript dating back to 1669. Abate Coniglio from Castiglione describes the old domain, Piano dei Daini, as an area cultivated with vineyards and palmenti.

The winery's vision is dedicated to the mother of this ancient land: Mount Etna. Inspired by the natural beauty and respect for this terroir and a perfect balance between ancient traditions and modern technology the Bosco family has dedicated all its passion in the production of top quality indigenous wines of unique character and elegance, and with a true expression of this terroir.

Winemaker name: Sofia Ponzini

Key Facts

Type: Red Still Wine

Grape varietal(s): Nerello Mascalese (90%), Nerello Cappuccio (10%)

Alc % on Lab Analysis: 13,88

Alc % on label: 14

Acidity %: 5,84

Residual sugar: 0,4g/l

Vineyard

Province:

Appellation: Etna Rosso DOC

Appellation history: D.O.C. – Denominazione di Origine Controllata is disciplining of production established with Decree of the Republic President of 11.08.1968

Among its purposes is to establish a method of recognizing the quality wine making and in the same time to enhance the international and national reputation of the product.

Etna D.O.C. region is situated on the north, east and south slopes of the Etna volcano. The production area consists of the following communities: Biancavilla, S.Maria di Licodia, Paterno, Belpasso, Nicolosi, Pedara, Trecastagni, Viagrande (400-500m asl), Aci S. Antonio, Acireale, S. Venerina, Giarre, Mascali, Zafferana, Milo (900-1100m asl) - the only area for production of the indigenous Carricante grape that can be assigned with the qualification Bianco Superiore;[4] S. Alfio, Piedimonte, Linguaglossa, Castiglione, Randazzo.

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: Vigna Vico

Vineyard history: The vineyard, Vigna Vico, trained as alberello from very old pre- phylloxera vines grow at an altitude of 700 m asl in Contrada Santo Spirito, parcel "Belvedere", "Seimigliaia" and "Calata degli Angeli"

Hectares (ha): 2ha

Exposition: North

Year planted: 1870

Clones?

Soil type: Sandy and volcanic

Trellis type or system: Alberello

Harvest/Winegrowing

Harvest method: By hand

Organic: Full organic. Certified for European Union; not USA

Certified organic: Yes

Weather conditions during growing season:

Harvest date: Second half October

Winemaking

Sorting method: Careful manually selection

Destemming method: destem and soft crushing

Cold maceration: yes, 10 days

Type of yeast: commercial

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Punch down or pump over? punch down

Malolactic fermentation: Yes

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: yes, 700lt, 2-3 years, oak barrel

Barrel cooper and forest, toast level of oak:
Taransaud, soft

Aging time in stainless tank or wood, etc.: 14 monts
oak barrel, 1 month steel

Additional aging in bottle: 14 monts oak barrel, 1
month steel

Aging potential: over 20 years

Additional Winemaking notes:

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Tasting Notes

Color: garnet with orange hints

Aroma: important organic flavor, but spicy, leather, vanilla, chocolate, balsamic notes and red ripper fruits

Tasting notes:

Food pairings: red meat, grilled meat, aged cheese, white truffle

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Borgognotta dark

green Weight per bottle: 2,87 lbs.

Bottles per case: 12 bottles 0,75lt per case

Weight per case: 34 lbs

Cases per layer: 11

Layers per pallet: 4

Case dimensions:

Length: 12

Width: 10,24

Height: 13,78

UPC code: 8054309040078

COLA: 21078001000255

Bottling date: September 2017

Total quantity produced: 5500 bottles

Estimated U.S. bottle allocation: 1200 bottles

Estimated release date for Enotec pick-up: 4/9/2021