

# Eduardo Torres Acosta

## Wines



### IGT Terre Siciliane "Versante Nord"

**Info:** From two parcels, both north facing. The parcels, Pietramarina and Verzella, are located between 550 and 700 meters on soft soils consisting of lava ash from various eruptions. The vines are between 45-50 years old and are a field blend of 80% Nerello Mascalese and 20% other native varieties, including Carricante. The wine is made via spontaneous fermentation, with about 10% whole cluster. It was fermented in cement tanks with 15 days on the skins without temperature control, then aged 16 months in a 25hl Slavonian oak botte.



### IGT Terre Siciliane "Pirrera"

**Info:** Pirrera comes from a single contrada located at 850 meters in altitude. The name of the vineyard, Pirrera, stems from the presence of volcanic stones which were extracted from a quarry during a lava flow in 1614. The vineyard had been largely abandoned and is slowly being restored by Eduardo. Lighter and fresher than the Versante Nord due to the higher altitude, this is a blend of 90% Nerello Mascalese and 10% local varieties from vines of 50 plus years. The wine is made via spontaneous fermentation in cement tanks with 15 days on the skins and no temperature control then aged 16 months in 25hl Slavonian oak botte. This is a lighter and fresher version of Nerello Mascalese.