

IDDA 2020

NEW RELEASE

IDDA means "she" in the Sicilian dialect and is the term that, with affection and admiration, the local inhabitants use to define Mount Etna. IDDA is also the name of the joint project of two families, Gaja and Graci. The color nuances of the labels, red like lava evoke the terraced vineyards and the movement of a spiral, an ancient symbol representing cyclical continuity and eternal expansion.

Climate and harvest

2020 winter and spring on Mount Etna were rainy and with overall mild temperatures. Abundant and prolonged rainfall occurred in early summer: 50 mm in June, 65 mm in July, and 120 mm in September. The rest of the summer was dry without extreme peaks of heat. A bad hailstorm unfortunately hit Biancavilla on September 12th leading to a loss of 20% of the overall production. Significant temperature variations, with wind during the day and cool nights favored the maturation and complexity of the aromatic compounds of the grapes during fall. The picking of Nerello began on October 16 and lasted until October 28th.

Tasting notes

Concentrated notes of juniper, graphite, cinchona, and orange lead to delicate rose on the finish. Very intense and spicy, with a warm, enveloping aroma. Tamarind, carob, and date emerge in the mouth. Creamy and enveloping. Straight tannins, medium-bodied, fresh, and flowing.

Vineyards

Located in Biancavilla on the southwest slope of the Etna Volcano between 700-800 m a.s.l. (2296-2624 ft).

Appellation

Etna Rosso DOP

Grape varieties

Nerello Mascalese, Nerello Cappuccio

Winemaking method

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

First vintage produced

2017

