

## Barbazzale Rosso Etna DOC Cottanera



COTTANERA

### The Producer:

The wines produced from the vineyards surrounding the Etna volcano are the new, re-discovered wines of the last decade. In the 1990s Etna was on its death bed with just a handful of producers. Then in the 2000s the region and the local grape varieties were recognised as being capable of making great wines. Nerello Mascalese is a local grape identified as such in the 18th century. It is almost exclusively grown in Sicily and mainly in the east of the island around the volcano. The vineyards are all in local districts called Contrada, each of which has different characteristics to bring to its wines. Cottanera was founded in the 1990s by Guglielmo Cambria together with his brother Enzo and is now recognised as being one of the key wineries that sparked the Etna revival.

### The Wine:

Variety: 90 % nerello mascalese 10 % nerello capuccio  
Type of Soil: Lava-alluvial and lava-clayey  
Harvest: Last week of October. Harvesting manual, with small crates  
Production Area: Contrada Cottanera, Castiglione di Sicilia. Altitude 720 metres a.s.l.  
Average age of vines: 15years  
Yield: 7,500 kg/ha  
Vine density: 5,700 plants/ha  
Vinification: Destemming and maceration with the skin contact, at controlled temperature, for about 20-25 days. Fermentation in stainless steel, at controlled temperature, 26 °, with frequent pumping of must over grapes and wine-pressing. Refining in stainless steel for about 5 months. Total Acidity 5,2

### Tasting Notes:

- Barbazzale Rosso Etna DOC is a wine with a brilliant ruby color. On the nose it offers aromatic aromas of raspberries, blackberries and wild flowers that intertwine with mineral nuances. On the palate it has a pleasant freshness balanced by good aromatic tannins.



Code: 2704  
ABV: 14%  
Pack: 6x75cl  
Vegan: No  
Vegetarian: No  
Closure: Cork