

Etna Rosso DOC Contrada Diciassettesalme 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:

Grape(s):	100% Nerello Mascalese
Area:	From vineyards in Contrada Diciassettesalme, just north of the volcano with a mix of volcanic and alluvial soils.
Altitude:	750m above sea level
Training system:	Cordone Speronato
Vines per ha.:	5,700
Yield:	45hl/ha
Av. age of vines:	12 years old
Harvest:	Early October
Vinification:	After a soft pressing and a 25-30 day maceration no pre fermentation maceration it is fermented using local yeasts at 28°C in stainless steel vats. There is a malolactic fermentation in French oak barrels.
Ageing:	Aged for 8 months in 40hl French oak barrels.

Tasting Notes:

An elegant, unique, prestigious wine, rich in particularly intense floral, occasionally fruity, aromas, bearing a freshness, typical of Mt. Etna. In the mouth, the wine is well structured, with dense, harsh, but not dry, tannins. The long after-taste confirms that this is a fine wine destined to be appreciated by future generations.

Code:	2702
ABV:	13,5%
Pack:	6x75cl
Vegan:	No
Vegetarian:	No
Closure:	Natural Cork
Awards:	2017 - 90 Decanter

