

# Cottanera

## Etna Rosso Barbazzale

### THE FACTS



**COUNTRY:** Italy

**REGION:** Sicily

**APPELLATION:** Etna

**CEPAGE:** 90% Nerello Mascalese, 10% Nerello Cappuccio

**WINEMAKING:** Destemming and maceration with 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.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** In stainless steel for about 5 months

**ANNUAL PRODUCTION:** 120,000 bottles

### THE STORY

The history of Cottanera began in 1962 with Francesco Cambria when he purchased 100 hectares (247 acres) of vineyards and hazelnut groves near his birthplace in Randazzo, at the foot of Mt. Etna. Francesco grew hazelnuts and initially sold his grapes to the local cooperative. In the late 1980's, Francesco's son Guglielmo decided to build a winery to produce his own wine instead of selling the grapes. Guglielmo was joined by his brother Enzo in the new venture and thus, in the mid-90's the first wines labeled as "Cottanera" were born. The name Cottanera comes from an ancient village positioned alongside the family vineyards, along the banks of the river Alcantara. After the death of Guglielmo, Cottanera is now guided by Enzo and Guglielmo's children Mariangela, Francesco and Emanuele.

### THE ADJECTIVES

**OVERALL:** Fresh & aromatic

**AROMAS / FLAVORS:** Raspberries, blackberries, wildflowers, a touch of minerality

**MOUTHFEEL:** Balanced with good tannins

### THE SELLING POINTS

Fruity and bright Etna Rosso, ready to drink now!

**AWARDS:** 90pts James Suckling

**SUSTAINABILITY:** Vegan, Green Practicing

**PAIRINGS:** Pasta alla Norma, chicken curry, pizza, medium-aged cheeses

