

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.

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

