

# Cottanera

## Etna Rosso

### THE FACTS

**COUNTRY:** Italy

**REGION:** Sicily

**APPELLATION:** Etna

**CEPAGE:** 100% Nerello Mascalese

**WINEMAKING:** Destemming and temperature-controlled fermentation for 10-12 days. Maceration on the skins for about 25 days at 27-28°C (80-82°F) followed by malolactic fermentation and aging in stainless steel for ~10 months.

**AGING:** In stainless steel for ~10 months

### 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:** Perfumed & fresh

**AROMAS / FLAVORS:** Floral notes, wild berries, currant, raspberry

**MOUTHFEEL:** Lean yet velvety

### THE SELLING POINTS

**AWARDS:** 91pts Wine Enthusiast, 90pts Vinous

