

Cottanera Etna Bianco

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Etna

CEPAGE: 100% Carricante

AGING: Stainless Steel on lees for 6 mos, followed by bottle aging

ANNUAL PRODUCTION: 30,000 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 and juicy

AROMAS / FLAVORS: Citrus notes of lemon and cedar with orange blossom and jasmine

MOUTHFEEL: Full-bodied supported by marked acidity

THE SELLING POINTS

SUSTAINABILITY: Vegan

