

# Cottanera

## Etna Bianco Calderara

### THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Etna

CEPAGE: 100% Carricante

WINEMAKING: Cold maceration for about 24 hours, followed by cold setting; 40% of the must ferments in French oak tonneaux, the remainder in cement tank.

AGING: 40% in French oak tonneaux on lees, the remainder in cement

### 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 at 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 Enzo and Guglielmo's children Mariangela, Francesco and Emanuele.

### THE ADJECTIVES

AROMAS / FLAVORS: Lemon flowers, elderflower, chamomile, bergamot, sage & fresh oregano, intertwined with white peach

MOUTHFEEL: Supple with lively salinity

### THE SELLING POINTS

SUSTAINABILITY: Vegan

