

# Cottanera

## Etna Rosso Diciassettesalme

### THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Etna

CEPAGE: 100% Nerello Mascalese

WINEMAKING: Gentle destemming and temperature-controlled (28°C /82°F) maceration on the skins for about 30 days.

Temperature-controlled fermentation (26-28°C/78-82°F), with constant pump-overs and pressing. Malolactic fermentation in French oak barrels.

AGING: 8 months in large oak barrels

### 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: mixed berry perfumes turn softly into herbal notes, such as mauve, thyme and juniper

### THE SELLING POINTS

SUSTAINABILITY: Vegan

