



COTTANERA



GAMBERO ROSSO

**WINEMAKER OF THE YEAR
GAMBERO ROSSO**

The story begins with Francesco Cambria, who, in 1962, seeking a retreat from his career in Messina, bought 100 hectares of vines and hazelnut groves near his birthplace in Randazzo. Francesco cultivated hazelnuts and also initially sold grapes to the local cooperative, but with the arrival of DOC status for Etna in 1968 and hazelnuts losing market share, he soon decided to focus on grape growing for bulk wine production, replanting the hazelnut groves to vines. In the late 1980s, Francesco's son Guglielmo decided to build a winery to make his own wine, rather than selling the grapes, and he was quite successful selling it "sfuso" in demijohns to local consumers and restaurants. The initial success of these wines pushed Guglielmo to progress to quality wine production, so in the mid-1990s, he improved his father's vineyards and embraced lower yields, and the first wines labeled as Cottanera were born.

*"The Cottanera transformation of recent years is outstanding, and it has given me great pleasure to witness. In fact, **this is perhaps the most transformational southern Italian winery I know of.** Under the stewardship of siblings Mariangela and Francesco Cambria, Cottanera has moved to a passionate and intimate comprehension of Etna's indigenous grapes and the singular growing sites on the volcano. This estate is full of energy and a uniquely positive vibe that comes through especially in an emerging wine region such as this. Keep your eyes on Cottanera because this is indeed an exciting winery to watch."* - **Wine Advocate**

"At roughly 65 hectares, the Cambria family owns one of the bigger estates on Etna. The vineyards are located in 5 different contrade on the northern slope of Etna where most of the volcano's best-known wineries are located. Though the estate was famous for some interesting wines made from international varieties, the focus has shifted and it is the Etna Rosso, Bianco and single contrade wines that are now gathering most of the attention. The soil here is very sandy volcanic ash." - **Ian D'Agata, Vinous**



COTTANERA 2019 ETNA BIANCO

100% Carricante from 15-20 year old vines planted in *ava-alluvial* and *lava-clayey* soil at 720-750 meters. Fermented and aged on lees for 6 months in stainless steel.

92 Points, The Wine Advocate: "A terrific and fundamentally food-friendly and immediate white made with Sicily's excellent Carricante grape. This is the estate's entry-level white, ready for an easy salad topped with grilled chicken or grilled shrimp, but don't be fooled by that accessible price tag. This bottle packs enormous charm and complexity with citrus, pomelo, white peach and generous mineral notes that add salty sensations to the finish."

90 Points, Vinous: "Sweetly perfumed, presenting white flowers and ripe apple balanced by lime zest and crushed stone. Its silky textures envelop the palate with orchard fruits and cooling minerals, complemented by vibrant acids and taking on a richer sensation as notes of almond come forward toward the close. This tapers off floral and fresh, leaving a subtle twang of sour tropical citrus."

90 Points, Wine & Spirits Magazine: "Scents of apple blossoms lead into flavors of crisp apple, lime and Asian pear in this bright, saline wine; hints of white pepper emerge on the clean, mineral finish."