



COTTANERA



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.

"This important estate now farms five distinct contrade. [Keep your eyes on Cottanera](#) because this is indeed an exciting winery to watch."

- The 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



GAMBERO ROSSO

WINEMAKER OF THE YEAR GAMBERO ROSSO



Cottanera 2013 Etna Rosso Riserva "Contrada Zottorinoto"

100% Nerello Mascalese from 60-year-old vines planted in lava-alluvial soil at 750-800 meters. 100% barrel fermented & aged in French oak for 24-months + extended aging in bottle. Only 166 cases produced.

94 Points, The Wine Advocate: "The 2013 Etna Rosso Riserva Zottorinoto is a stunning wine that possesses deep inner depth and a profound nature. The wine reveals itself slowly with a first wave of dried fruit and cassis that later yields to darkened spice and campfire ash. The wine's mineral backbone is prominent and sophisticated, as it should be given the mighty volcanic territory that shaped it. In the mouth, the wine shows a silky and fine texture that should take on more volume and mass as the wine continues its aging evolution."