



COTTANERA



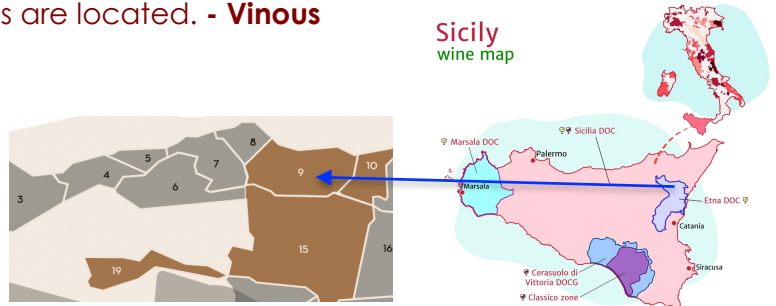
The story begins with Francesco Cambria, who, in 1962, seeking a retreat from his career in Messina, bought 100 hectares of vines and hazelnut groves near his birthplace in Randazzo. Francesco cultivated hazelnuts and also initially sold grapes to the local cooperative, but with the arrival of DOC status 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.

"The Cambria family makes some of my favorite Etna wines. 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" – 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. - **Vinous**



WINEMAKER OF THE YEAR GAMBERO ROSSO



COTTANERA 2021 ETNA BIANCO "CONTRADA COTTANERA"

100% Carricante from 40+-yr-old vines planted in lava-alluvial and lava-clayey soil at 700 meters.

cold maceration for about 24 hours, followed by cold setting fermentation in cement tank at controlled temperature.

Aged 24 months, on lees, in cement tank. Bottle rested for 2 years, prior to release.

Expect a complex aromatic bouquet of white pulp fruits (apple and pear), bright citrus accents, white flowers, and a distinct flinty minerality. On the palate, it is lively, crisp, and fresh with a lingering, clean finish.

Pairing Suggestions: Its high acidity makes it a beautiful pairing for seafood. Ideal dishes include grilled lobster, pesce spada (swordfish) alla griglia, and aragosta alla catalana. It also shines as a refined aperitif.