



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 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**



GAMBERO ROSSO

WINEMAKER OF THE YEAR GAMBERO ROSSO

"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 2022 ETNA ROSSO "CONTRADA DICIASSETTESALME OLTRE LA FERROVIA"

- o 100% Nerello Mascalese from 20+ year old vines planted in lava soil at 750-780 meters.
- o Aged for 16 months in 20-25hl French oak barrels (used – 3-6 years old)

92 Points, James Suckling: "Balanced, seductive and velvety with aromas of sour cherries, warm herbs and some dried spices. Medium-bodied with bright acidity. Racy and succulent with a savory, peppery finish and length. Drink or hold."