



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"

"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 2022 ETNA ROSSO DOC

"CONTRADA FEUDO DI MEZZO - VIGNA IANNAZZO"

100% Nerello Mascalese from 40+ year old vines planted in lava soil (volcanic black powder and small lava stones) at 750-770 meters. The Estate's plot in the Contrada is only 2 hectares in size.

After a long maceration, malolactic fermentation is carried out in 20hl-30hl French oak casks. The wine is then aged for 14-16 months in French oak casks and 18 months in bottle. Only 660 cases produced.

ABV: 14% PH: 3.65 Total Acidity: 5.1 g/l

93 Points, James Suckling: "Aromas of crushed cherries, ripe strawberries, mandarin peel and wild herbs. Medium-bodied with fine, dusty tannins and a velvety texture. The palate shows intense mineral character that beautifully complements the succulent fruit. Lively and persistent finish. Drink or hold."

Tre Bicchieri – Gambero Rosso: "An extremely elegant red wine of great structure and character, with dense and austere tannins and a soft, harmonious, and very long finish. Cottanera is one of the largest and most established wineries on Mount Etna. The estate, founded in the 1960s as a hazelnut grove, is run by the Cambria family, now in its third generation, and is represented by Mariangela, Francesco, and Emanuele. The estate has 110 hectares of land (65 under vine) on the typical black volcanic soils, at altitudes between 700 and 800 meters."

