



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 2023 ETNA ROSSO DOC

- o **Varietal:** 100% Nerello Mascalese
- o **Vine age:** 25-30 year old vines
- o **Elevation:** 670-770 meters.
- o **Type of Soil:** lava-alluvial and lava
- o **Harvesting:** manual, with small crates
- o **Vinification:** destemmed and fermented in temperature controlled stainless steel for 10-12 days; maceration with skin contact
- o **Aging:** 10 months in stainless steel.

From Estate fruit grown in Contrada Cottanera, Contrada Diciassettesalme, Contrada Feudo di Mezzo and Contrada Zottorinoto. It is a pure and focused expression of Nerello Mascalese and the volcanic soil and climate of the north face of Mount Etna.

**91 Points, James Suckling:** "A vivid, crunchy and vibrant red with cherries, wild herbs and baking spices. Medium-bodied with fine tannins and fresh acidity. Velvety with plenty of liveliness on the mid-palate. Flavorful and precise."

Sicily wine map

