



COTTANERA

The enduring soul of Etna

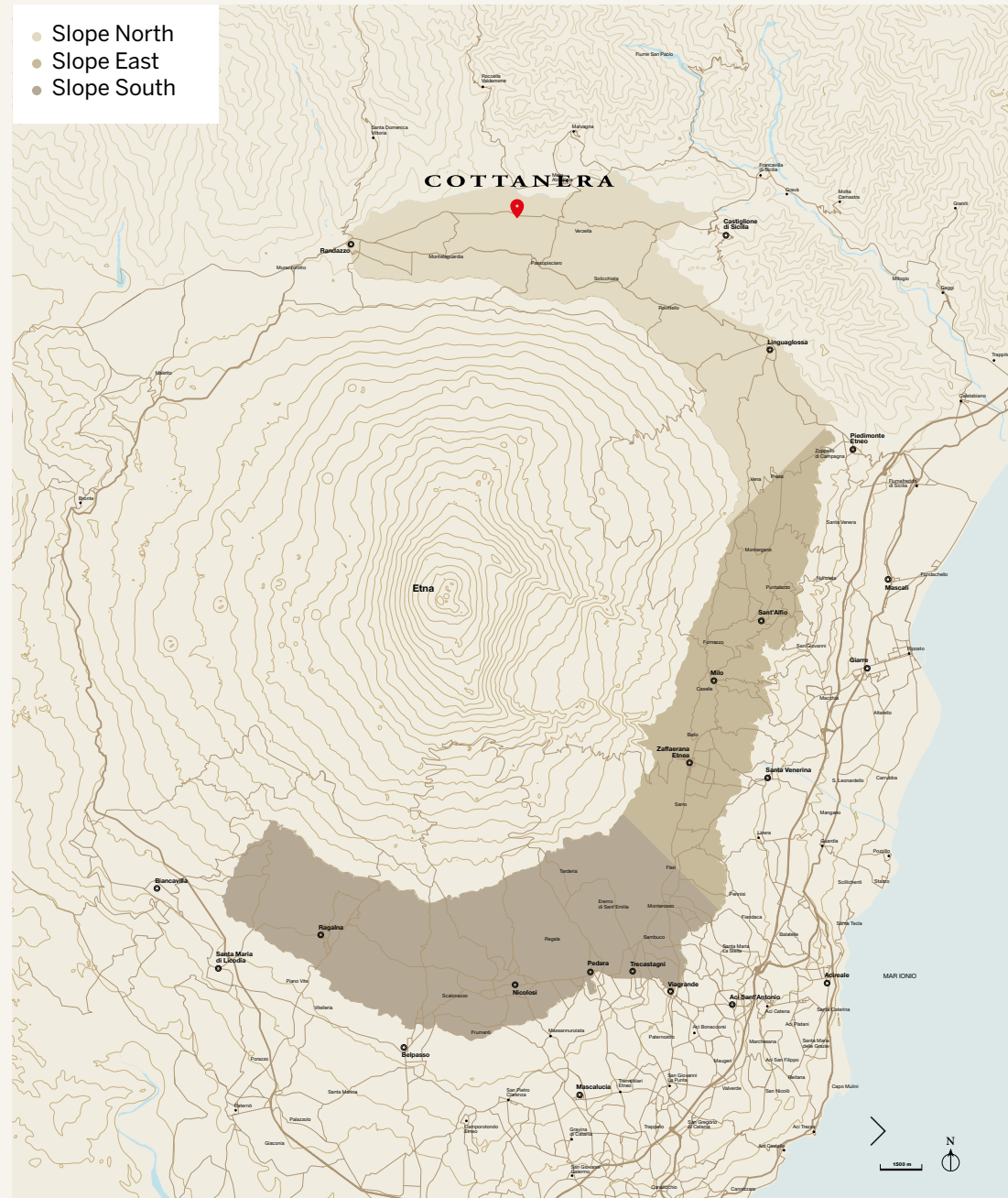
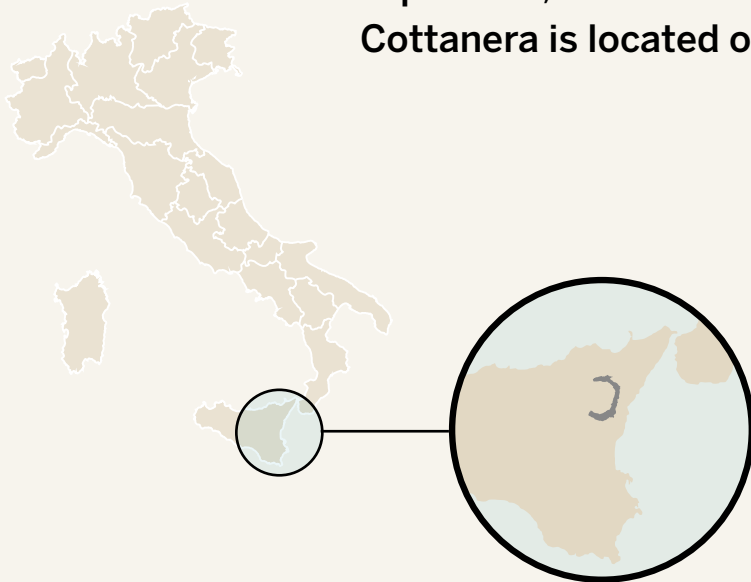


«The enduring soul of Etna»

Here the earth is born from Fire and wine from Patience. Cottanera is a Family that guards this ancient rhythm, transforming the force of the volcano into long-lived wines. Our identity lives in deep roots, precision and care passed down through Generations, in a vision that puts the value of Time at the center. Every wine carries with it the soul of Etna: a character that grows, evolves and resists.

ETNA: the distinctive beauty of its three slopes

On the slopes of Europe's highest active volcano, the Etna DOC territory spans three main sides: North, East, and South—each with distinct soils, exposures, and microclimates. Cottanera is located on the North Slope.



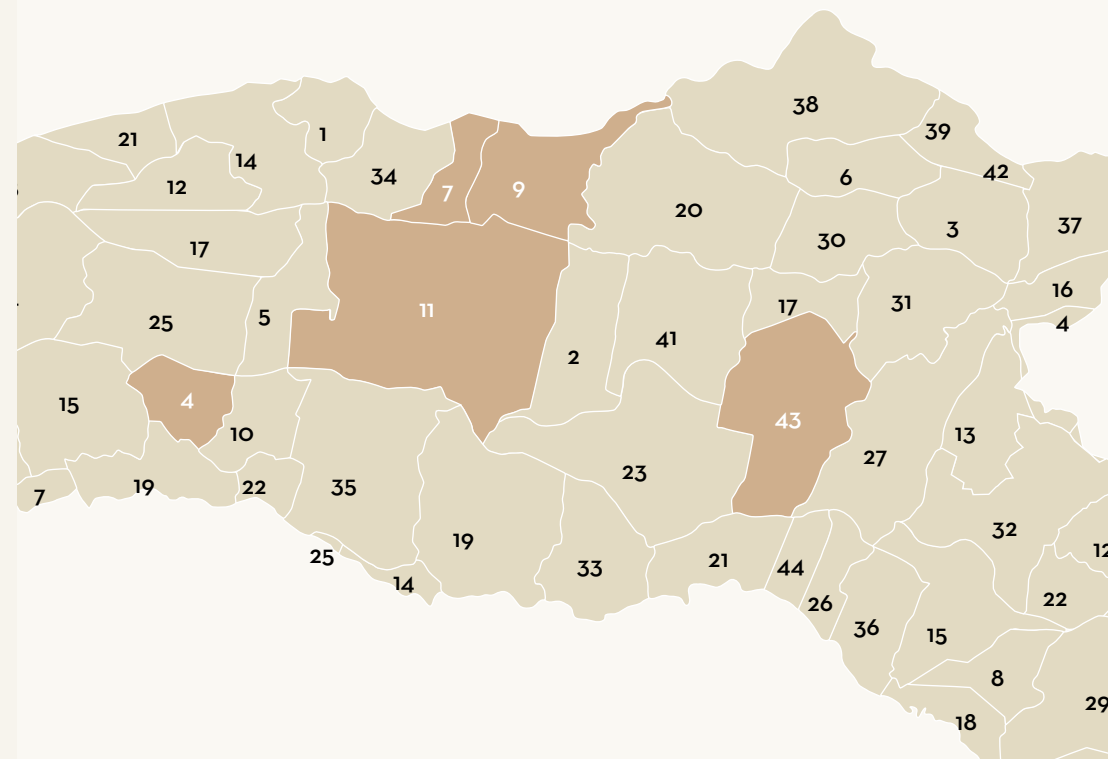
1000 m

Cottanera and its Contrade

The territory of Etna is divided into contrade, ancient agricultural units consolidated over the centuries on natural borders, lava flows and historical properties, becoming today the identity map of the different terroirs of the volcano.

Cottanera is present in the contrade:

- **Cottanera (7)**
- **Feudo di Mezzo (11)**
- **Zottorinoto (43)**
- **Calderara (4)**
- **Diciassettesalme (9)**



The Roots of the Cambria Family on Etna

- The Cambria family purchased Cottanera in 1959; it was originally a hazelnut grove and vineyard.
- In 1990, Guglielmo and Enzo Cambria transformed it into one of the pioneering wineries in the project to relaunch this territory.
- Since 2015, Francesco, Emanuele, and Mariangela Cambria, alongside their uncle Enzo, have been cultivating a family story across 65 hectares of vineyards—situated between 650 and 800 meters a.s.l. across 5 contrade—blending a passion for viticulture with a deep love for the Etna region.



Time line

1959

Purchase of the Estate

1965

Conversion from hazelnut and fruit orchards to vineyards

1998

First Vintage

1999

Construction of the new winery

2002

Purchase of the historical ungrafted vineyard in Contrada Zottorinoto

2011

Production of the first wine from Contrada Zottorinoto

2018

Completion of the "Contrade" Project

2023

Dimora Cottanera Project – Vineyard Hospitality



The vision

Pioneers on Etna, we cultivate time to create wines that express depth and longevity of the territory, joining to this vision an hospitality of excellence.



110

Hectares
Total Surface

65

Hectares
Vineyards

35

Years
Average Age
of Vines

15

Hectars Pasture

12

Hectars Sciara
(historic lava flow)

5

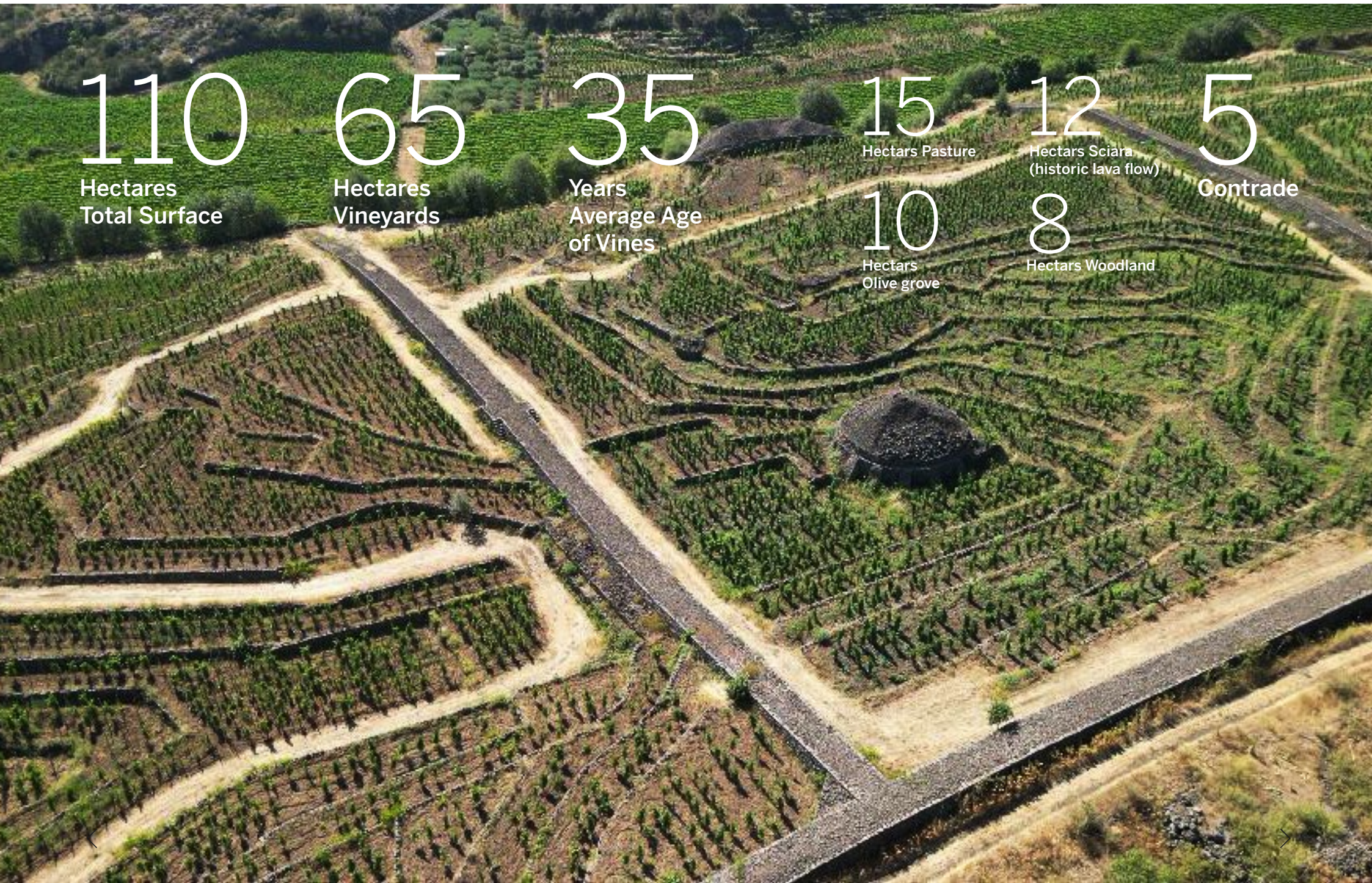
Contrade

10

Hectars
Olive grove

8

Hectars Woodland



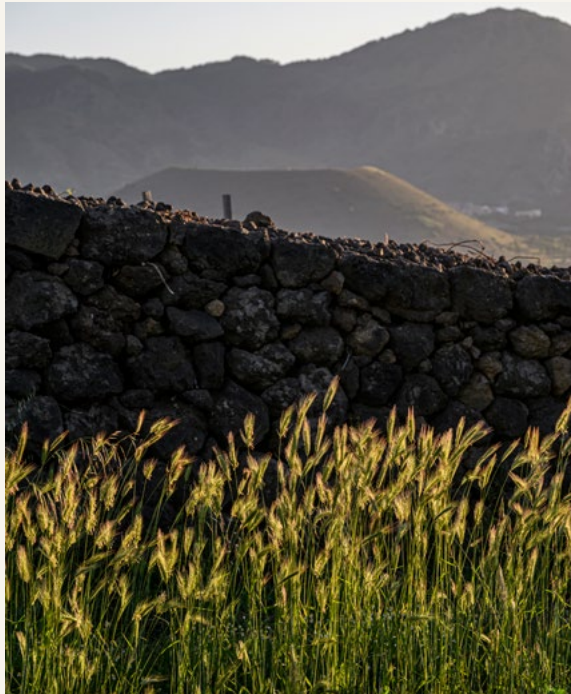
Viticultural approach

- • Valorization of the different soils
- • Search for the health and well-being of the vines and soils
- • Type of planting systems: Alberello and Spalliera
- • Guided approach to defense = SOSTAIN

Sustainability



- **Promote the ethical and sustainable development of Sicilian viticulture**
- **Constant measurement and reduction of the impact of agricultural policies**
- **Valorization of the territory**



Oenological approach

Wines born and designed to evolve over time

- • **Careful selections per cluster**
- • **Light extractions**
- • **Long Macerations**
- • **Long aging in large wood and bottle**



The Cottanera style

Muntain wines with a Mediterranean soul

- brilliant
- tension-driven
- savory
- age-worthy



Cottanera and its contrade



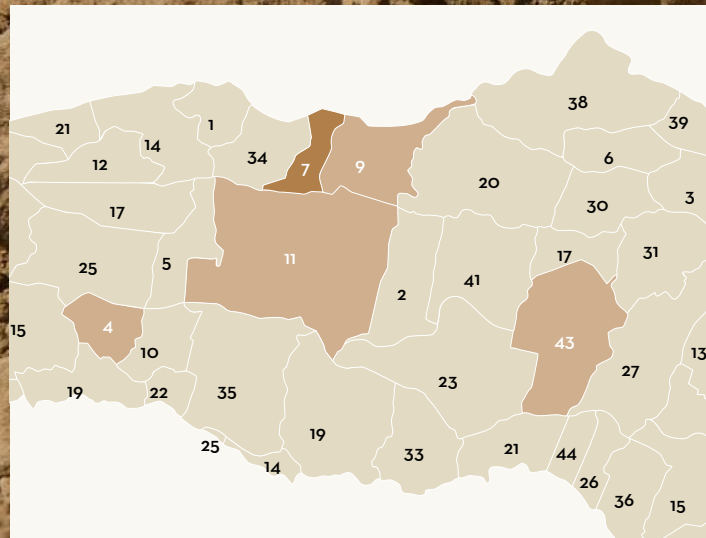
Cottanera

Hectares of vineyard 18.5

Average age of vineyards 35 years

Altitude 650m a.s.l.

*Type of soil volcanic sandy rich in rock fragments
with the presence of a rich water source.*



Calderara

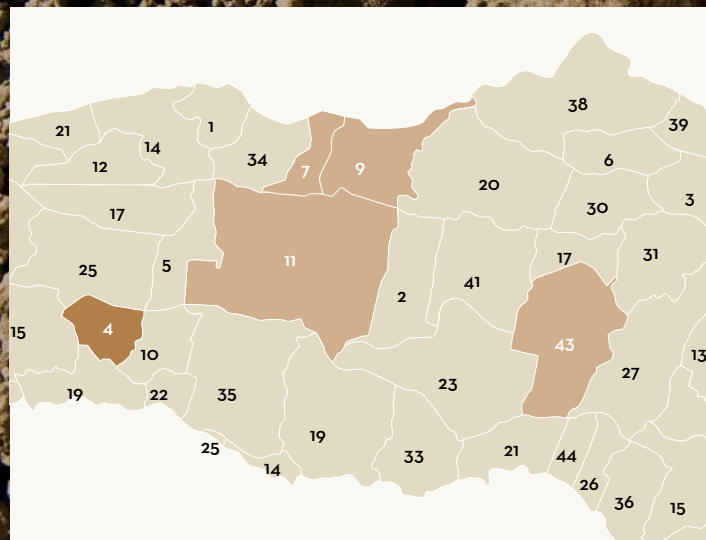
Hectares of vineyard 1.5

Average age of vineyards 45 years

Altitude 750m a.s.l.

Type of soil stony lava.

Vineyard located in the center of the elliptical caldera formed following the depression of the primordial volcano.



Diciassettesalme

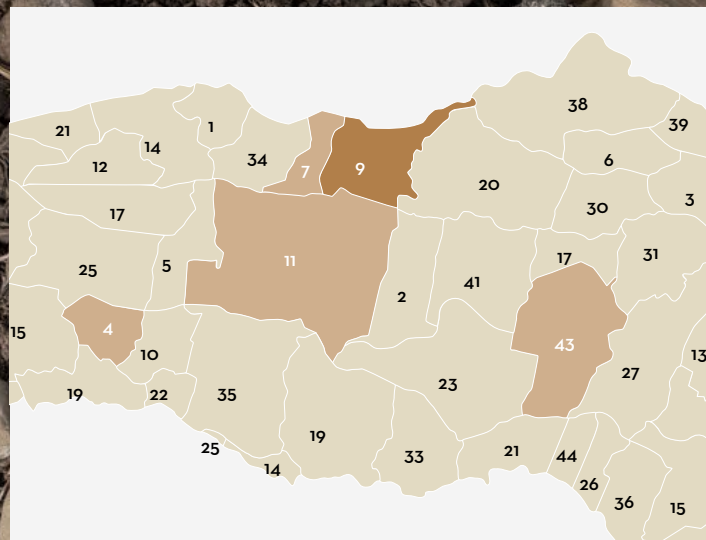
Hectares of vineyard 20

Average age of vineyards 30 years

Altitude 620 – 700 m a.s.l.

Type of soil volcanic with prevalence of clays and rich in calcareous rock fragments.

Vineyard on the border with the Alcantara river
(river that has enriched these volcanic soils with clays and calcareous rocks).



Feudo di Mezzo

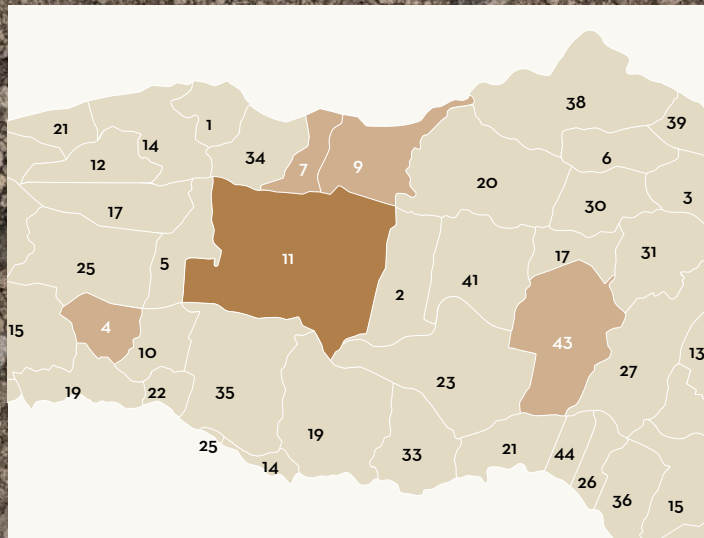
Hectares of vineyard 20.5

Average age of vineyards 30 years

Altitude 720–750m a.s.l.

Type of soil volcanic sandy rich in rock fragments

Vineyard between the two sciare (old and new).



Wine Portfolio



Riserve



Le Contrade



Etna DOC



Metodo classico



Etna DOC

**Denomination**

Etna Rosso DOC

Variety

100% Nerello Mascalese

Vineyard

blend of 4 contrade

Vinification

manual harvest fermentation
in steel maceration 20 days

Aging

10 months in steel
4 months in bottle

Etna DOC

**Denomination**

Etna Bianco DOC

Variety

100% Caricante

Vineyard

blend of 4 contrade

Vinification

manual harvest maceration in press
3-4 hours Fermentation in steel (14°-18° C)

Aging

7 months in steel,
3 months in bottle

Etna DOC

**Denomination**

Etna Rosato DOC

Variety

100% Nerello Mascalese

Vineyard

contrade Cottanera e Diciassettesalme.

Vinification

manual harvest rosé
from press after 4 hours
of maceration fermentation in steel (14°-20° C)

Aging

4 months in steel,
3 months in bottle

Le Contrade

**Denomination**

Etna Rosso DOC

Variety

100% Nerello Mascalese

Vineyard

contrada Diciassettesalme
plot Oltre la ferrovia

Vinification

manual harvest with selection of clusters
fermentation in steel maceration 20-25 days

Aging

12 months in large 30 HI cask,
12 months in bottle

Le Contrade

**Denomination**

Etna Rosso DOC

Variety

100% Nerello Mascalese

Vineyard

contrada Feduo di Mezzo

Vinification

manual harvest with selection of clusters
fermentation in steel maceration 20-25 days

Aging

12 months in large 30 HI cask,
12 months in bottle

Le Contrade

**Denomination**

Etna Rosso DOC

Variety

100% Nerello Mascalese

Vineyard

contrada Feduo di Mezzo
plot Vigna Iannazzo

Vinification

manual harvest with selection
of clusters fermentation
in concrete maceration 20-30 days

Aging

14 months in large 25 HI cask
12 months in bottle

Le Contrade

**Denomination**

Etna Bianco DOC

Variety

100% Carricante

Vineyard

contrada Calderara

Vinification

manual harvest with selection of clusters
maceration in press 5-6 hours
Fermentation 65% in concrete
35% in 15 HI cask (14°-20°C)

Aging

65% in concrete for 12 months
35% in cask for 12 months
12 months in bottle

Le Contrade

**Denomination**

Etna Bianco DOC

Variety

100% Carricante

Vineyard

contrada Cottanera

Vinification

manual harvest with selection of clusters

maceration in press 5-6 hours

Fermentation in concrete (14°-20°C)

Aging

24 months in concrete

24 months in bottle

Riserve

**Denomination**

Etna Rosso Riserva DOC

Variety

100% Nerello Mascalese

Vineyard

contrada Zottorinoto

Vinification

manual harvest with selection of clusters
fermentation in steel maceration 30-35 days

Aging

24 months in large 15 HI cask,
24 months in bottle

Metodo classico

**Denomination**

Etna DOC Spumante

Variety

100% Nerello Mascalese

Vineyard

contrade Cottnera and Diciassettesalme

Vinification

maceration in press for 6 hours
fermentation 70% steel,
30% wood vintage bottling (tirage)
and aging on the lees
for 36 months dosage 5 g/l

Metodo classico

**Denomination**

Etna DOC Spumante Rosato

Variety

100% Nerello Mascalese

Vineyard

contrade Cottnera e Diciassettesalme

Vinification

maceration in press for 3 hours
fermentation 60% steel,
40% wood vintage bottling (tirage)
and aging on the lees
for 48 months dosage 5 g/l

Ratings and Awards

COTTANERA

	Bibenda	James Suckling	Wine Advocate	Daniele Cernilli	Veronelli	Gambero Rosso	Vinous	Guida AIS
Zottorinoto Etna Doc 2020	5 grappoli			95pt.	3 stelle oro	3 bicch.	92 pt.	3 viti
Calderara Etna Doc 2023 2022			93 pt.	95pt.	3 stelle r.	2 bicch.	89 pt. 91 pt.	3 viti
Cottanera Etna Doc 2021				92 pt.		2 bicch. r.		
Feudo di Mezzo Etna Doc 2020 2021		92 pt. 92 pt.	94 pt.			2 bicch.	91 pt. 93 pt.	3 viti
Feudo di Mezzo Vigna Iannazzo Etna Doc 2022	5 grappoli			94 pt.		3 bicch.		
Diciassettesalme Oltre La Ferrovia Etna Doc 2022				92 pt.		2 bicch.		
Bianco Etna Doc 2024 2023		91 pt.	91 pt.	94 pt.		2 bicch. 2 bicch.		
Rosso Etna Doc 2023 2022		92 pt.	92 pt.			2 bicch.	91 pt.	
Rosato Etna Doc 2024 2023		92 pt.	89 pt.		2 stelle r.	2 bicch.	90 pt.	3 viti



Dimora Cottanera



Dimora Cottanera

Experience the Etna countryside amidst shifting colors and the scents of nature, where every sunset paints the vineyards with unique shades. Our 13 rooms open up to the landscape, while the swimming pool and wellness area invite you to moments of pure relaxation. Wine, the protagonist of our cellar, accompanies every experience. Dimora's cuisine celebrates authentic Sicily: local flavors and traditional recipes to delight the palate and nourish the soul.





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