



COTTANERA

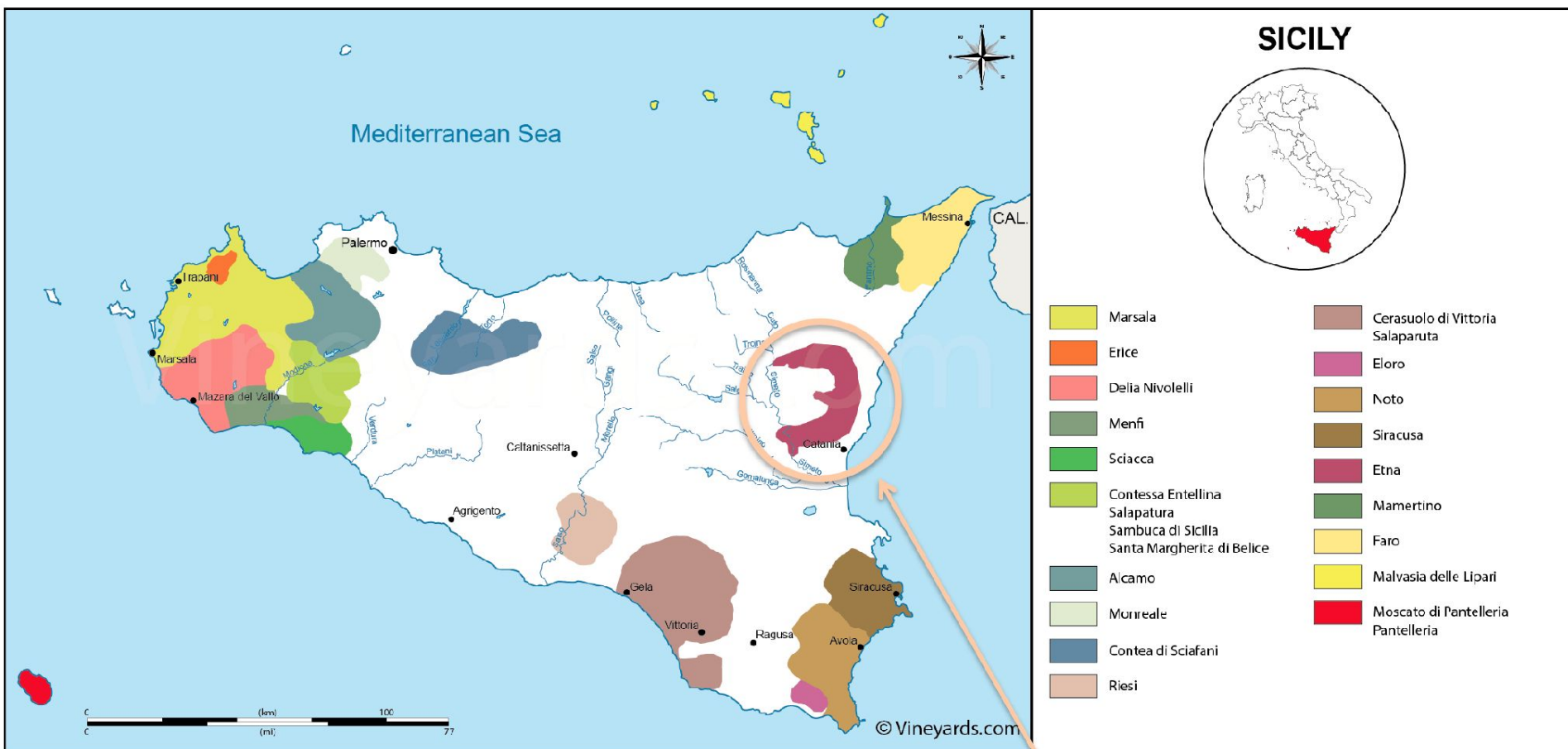
ETNA DOC

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ETNA



COTTANERA

30 years ago, Etna was in danger of becoming a museum piece.

It achieved DOC status in 1968 but the wines were not known for being of quality or distinctive character. Then, in the 1980s and early 1990s, the area saw a trickle of interest when Benanti and then Cottanera, invested and inspired others. The area saw a substantial flow soon after.

But it would still take time for these growers and producers to find their way to great wine.

**15 years ago,
a free master class on Etna would have been mostly empty.**

In terms of great wine, Etna was still very young and unknown.

**Today,
the region is fully recognized, widely respected and sought after.**

Etna is a common topic for journalists, seminars are full, wine lists commonly represent Etna, wine shops commonly have representation on the shelf and consumer enthusiasts continue to grow in number. There is magic on the mountain.

What makes the wines
of Etna so special?

A combination of factors...

ELEVATION / ALPINE CLIMATE

The North face of Etna's primary wine producing zone rises up the slopes of Mount Etna to an elevation of **1,000 meters** (with the best vineyards being located at around 800 meters – some of the highest commercial vineyards in the world. This Alpine climate in a Mediterranean land produces cold winters and huge day-night temperature swings in the warmer months.

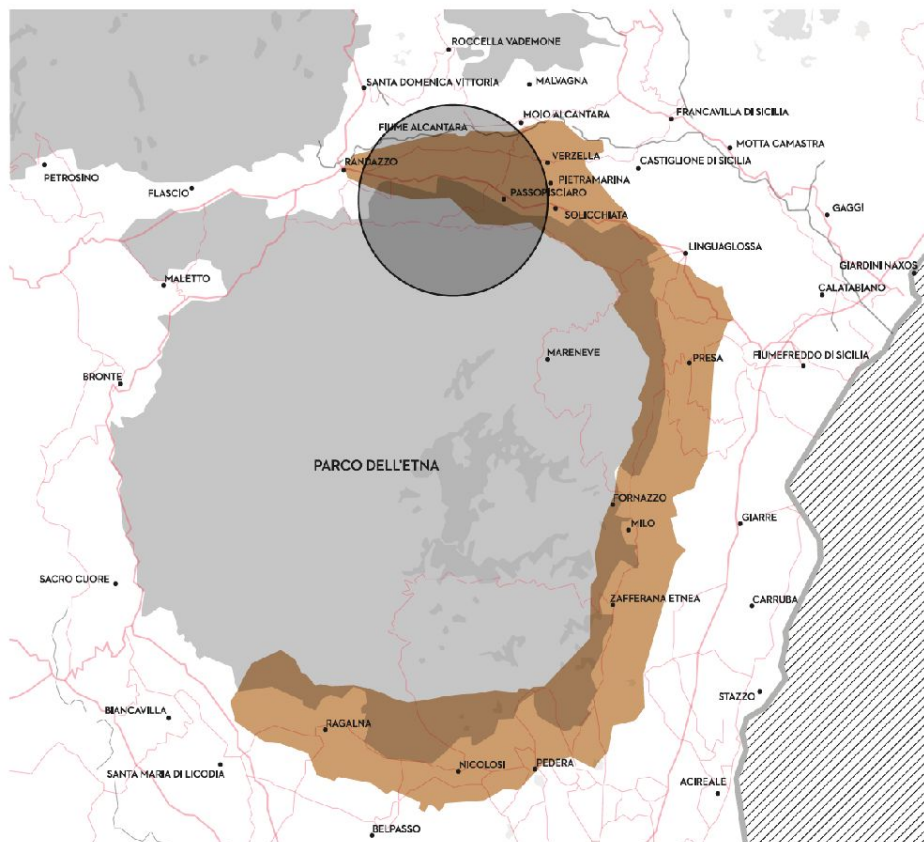
Etna is Sicily's only cool-climate region, littered with ancient, un-grafted vineyards, making top wines that can be as regal, complex and age-worthy as anything further north.



TERROIR / CRUS

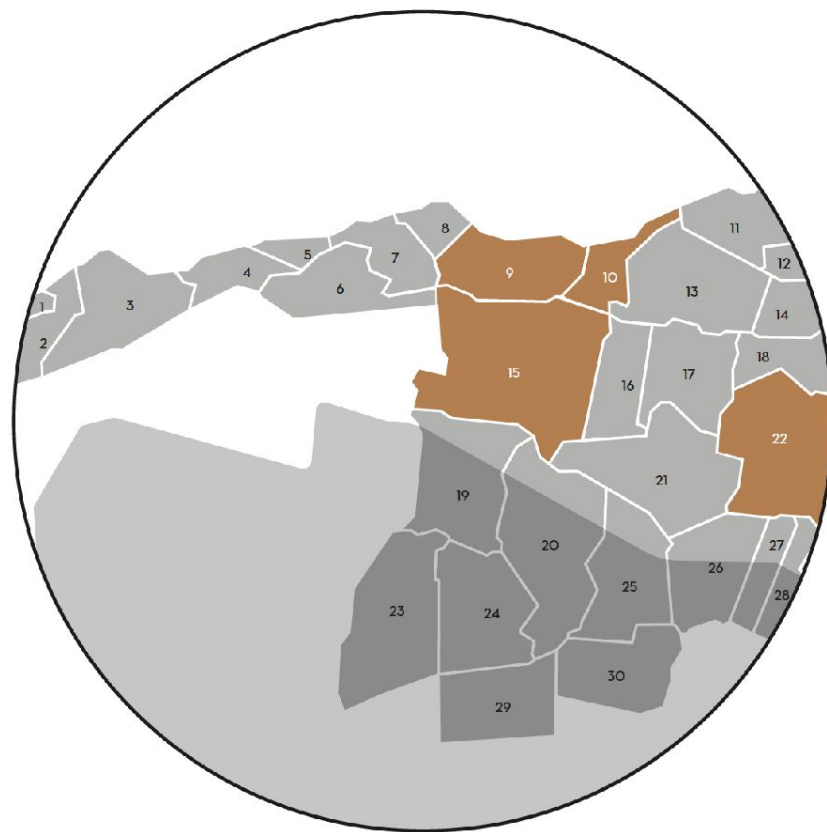
- The volcanic soils, featuring strata of different geologic origins and including no fewer than 46 different lava types.
- Along with **Piedmont**, Etna is the only major vineyard area in Italy strongly associated with particular crus (like Burgundy). In Etna these soil districts are known as “Contrada”, and growers have come to recognize their different characteristics. **Contrada Diciassettesalme** for instance, tends to produce elegant, fine grain tannins and floral toned wines and **Contrada Feudo di Mezzo** more tannic structure and flint.

ETNA DOC



Zona di produzione Etna DOC

CONTRADE



Contrade di produzione dei nostri vini

- | | |
|---------------------|---------------------|
| 1 Giunta | 16 Arcuria |
| 2 Campo Re | 17 Verzella |
| 3 Allegracore | 18 Malpasso |
| 4 Ciarambella | 19 Santo Spirito |
| 5 S. Teodoro | 20 Marchesa |
| 6 Feudo | 21 Muganazzi |
| 7 Imbischì | 22 Zottorinoto |
| 8 Acquafredda | 23 Passo Chianche |
| 9 Cottanera | 24 Guardiola |
| 10 Diciassettesalme | 25 Rampante |
| 11 Carranco | 26 Montedolce |
| 12 Torre Guarino | 27 Zucconero |
| 13 Mille Cocchita | 28 Pettinocciarelle |
| 14 Pietra Marina | 29 Collabasso |
| 15 Feudo di Mezzo | 30 Barbabecchi |



VARIETAL

- Etna's reds are often compared to **Burgundy and Barolo**, and share the same graceful capacity for ageing. **Nerello Mascalese** is the main protagonist, producing pale reds with good structure, perfumed berry fruit, and wild, gamey flavors. Comparisons with Nebbiolo are apt – there's a similar tension between highly strung acids and assertive yet refined tannins. And much like Pinot Noir, there is an uncanny ability to express the character of an individual terroir
- **Etna Bianco**, Etna's whites sometimes outdo the reds when it comes to longevity. Carricante, the major white variety, possesses a Riesling-like ability to age, mutating from nervy saltiness to honeyed, smoky maturity, without any assistance from oak.

COTTANERA – THE HISTORY – 1960s

- Cottanera has a long history on Etna, the Cambria family is not new to the region
- Francesco Cambria purchased 100 hectares of vines and hazelnut groves near his birthplace in Randazzo in 1962.
- Initially grapes were sold to the local cooperative
- with the arrival of DOC status for Etna in 1968 and hazelnuts losing market share, focus was put on grape growing for bulk wine production, replanting the hazelnut groves to vines.

COTTANERA – THE HISTORY – 1980s

- In the late 1980s, Francesco's son Guglielmo decided to build a winery to make his own wine, rather than selling the grapes
- Wine was sold “sfuso” (*not refined packaging*) in demijohns (*bulbous, narrow-necked, unmarked bottles holding from 3 to 10 gallons*) to local consumers and restaurants

COTTANERA – THE HISTORY – 1990s

- The initial success of the wines sold in demijohns during the 80s 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.

COTTANERA – THE HISTORY – 1990s

- In 1995, it's important to remember that the fame of Etna had not yet reached our shores. A few estates were present in our market, but it's not like it is today, with Etna fully recognized as one of Italy's most exciting regions. Of course it's true that insiders knew Etna's potential: from the 1850s to the 1960s, Nerello-based wines left from Etna to be blended into more famous appellations, including into Piedmont's reds as well as their neighbors in France!

COTTANERA – THE EXPERIMENT

- The Cambria family tried everything to bring fame to their volcanic terroir, including planting Cabernet, Merlot and Syrah in an attempt to reach a more international audience for Etna.
- That experiment, however, only lasted from 1995 to 2002, when, once again, the Cambrias were able to return to their roots.
- Enologist Lorenzo Landi joined the Cottanera team, and the true potential of Nerello-based wines at Cottanera became evident.

COTTANERA – THE HISTORY – 2000s

- In 2005 Cottanera released their first Etna Rosso DOC, and in 2009 their first Etna Bianco DOC. Meanwhile, they had been grafting over their vines to Nerello and Catarratto, as well as purchasing some cru vineyards in Zottorinotto, Feudo di Mezzo and Diciasettesalme.
- In 2008, tragically Guglielmo passed away, but his children Francesco, Mariangela and Emanuele along with their uncle Enzo now are at the helm.

COTTANERA – the transition

By rule....

an Etna Bianco DOC wine must be a minimum of 60% Carricante and can include up to 40% Catarratto and/or other non-aromatic Sicilian white grapes like Minnella or Trebbiano.

An Etna Rosso DOC wine must be a minimum of 80% Nerello Mascalese and up to 20% Nerello Cappuccio.

As Cottanera continues to push the boundaries of what Etna can achieve, it decided to remove all blending grapes from the Estate's plantings.

Cottanera's Etna Bianco offerings are now 100% Carricante and their Etna Rosso offerings are now 100% Nerello Mascalese.

Also, their single Contrada offerings are transitioning into plot specific designations

COTTANERA – the transition

“Today, 42 of Cottanera’s 60 hectares of vines are planted exclusively to native Etna grapes. This important estate now farms five distinct Contrade including Cottanera, Zottorinoto, Feudo di Mezzo, Calderara and Diciassettesalme... Keep your eyes on Cottanera because this is indeed an exciting winery to watch.” —The Wine Advocate 2017

COTTANERA – the transition

“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



COTTANERA



GAMBERO ROSSO®


2019

**Winegrower
of the Year**

**Francesco Cambria
Cottanera**

COTTANERA 2021

*“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, October 2021

Reviews – over 135 90+ point reviews since 2014 vintage

- **Etna Bianco: 31 90+ reviews since 2015 vintage**
- **Etna Bianco “Contrada Calderara”: 25 90+ reviews since 2015 vintage**
- **Etna Rosato: 18 90+ reviews since 2015 vintage**
- **Etna Rosso “Contrada Diciassettesalme”: 23 90+ reviews since 2015 vintage**
- **Etna Rosso “Contrada Feudo di Mezzo”: 24 90+ reviews since 2014 vintage**
- **Etna Rosso “Contrada Zottorinto”: 14 90+ reviews since 2014 vintage**

CERTIFIED SUSTAINABLE

Sicily SOStain Foundation

No chemical herbicides.

Use of sulfur/copper base products against powdery mildew and downy mildew.

Use of sexual confusion against moth, pesticide only during strong attack.

practices on the vines are performed by hand (pruning, harvest,...).

biodiversity in the vineyard

low weight glass/bottles

embracement of energy efficient technology

use of eco-friendly materials in the vineyard - No non-recyclable or non-biodegradable materials

Inoculation with selected yeast

Filtration: whites, rosato and Barbazzale rosso - 0.45 micron; other reds 3.00 micron

Free SO₂: 32mg/l whites and rosato; 30mg/l reds.



Vegan - Fining is achieved with bentonite on whites and rosato. yeast protein extract is used on the reds.



COTTANERA
È CERTIFICATA
SOSTAIN

SOSTAIN.IT



BIANCO ETNA
DOC

COTTANERA 2025 ETNA BIANCO DOC

100% Carricante from 15-20 year old vines planted in lava-alluvial and lava-clayey soil at 720-750 meters. Fermented and aged on lees for 6 months in stainless steel

91 Points, James Suckling: *"A fresh and floral white displaying lemons, wild flowers and some herbs on the nose. Medium-bodied with fresh acidity. Lively and crunchy with an attractive finish."*



Rosato ETNA
DOC

COTTANERA 2025 ETNA ROSATO DOC (Rosé)

100% Nerello Mascalese from Contrada Diciassettesalme & Castiglione di Sicilia. 750m altitude. 100% free run juice from plots dedicated to Rosé/Rosato production.

92 Points, James Suckling: *"Aromas of cherry blossoms, roses and melons. Medium-bodied with bright, crunchy acidity and creamy texture. Lots of floral and fruity character comes through on the persistent finish."*



ROSSO ETNA
DOC

COTTANERA 2023 ETNA Rosso DOC

100% Nerello Mascalese – from 25-30 year old vines in lava-alluvial & lava-clay. Aged for 10 months in mostly neutral larger oak barrels and then bottle rested. The wine comes from 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, Vinous: *"The 2023 Etna Rosso lifts from the glass with an inviting bouquet of autumnal spice, sage and dried black cherry. It's lifted and pretty in character with juicy acidity and violet-laced red and blue fruit tones. The 2023 aims to please, tapering off fresh."*





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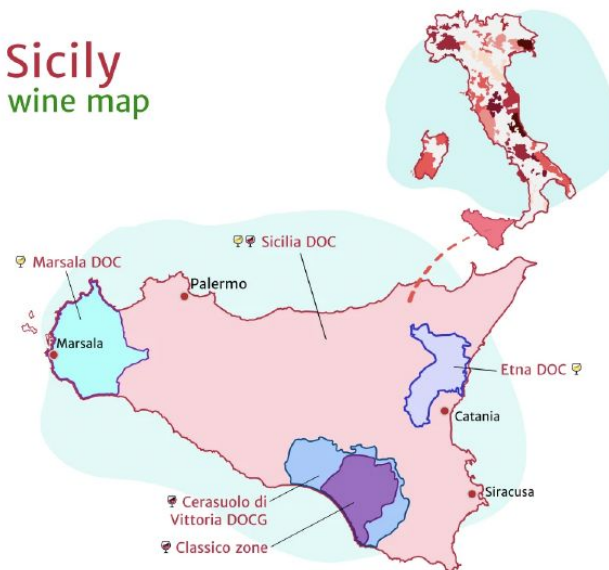
COTTANERA 2025 ETNA BIANCO DOC

100% Carricante from 17-22 year old vines planted in lava-alluvial and lava-clayey soil at 720-750 meters elevation.

Fermented and aged on lees for 6 months in stainless steel.

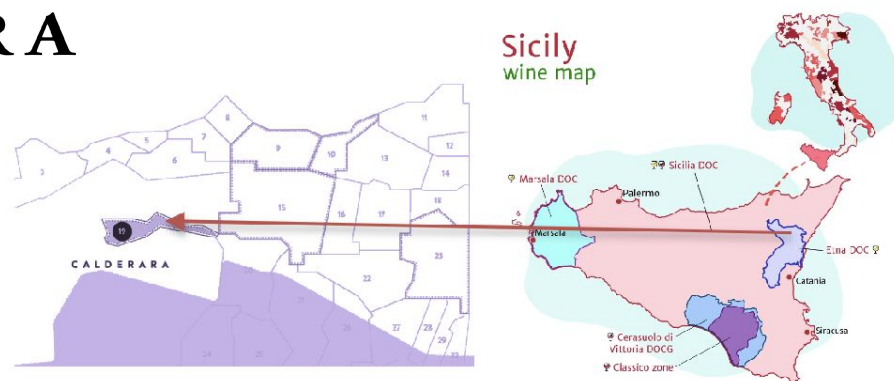
91 Points: "A fresh and floral white displaying lemons, wild flowers and some herbs on the nose. Medium-bodied with fresh acidity. Lively and crunchy with an attractive finish."

Sicily
wine map





COTTANERA



COTTANERA 2023 ETNA BIANCO “CONTRADA CALDERARA”

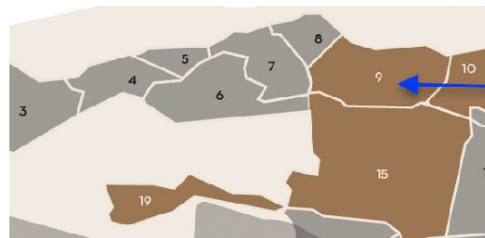
100% Carricante from 50+-yr-old vines planted in lava-clayey, sand & gravel soil at 750 meters altitude.

40% barrel fermented & aged on lees in 15hl French oak tonneaux, 60% fermented and aged in cement tank. From the Calderara vineyard near Feudo di Mezzo.

94 Points, The Wine Advocate: “The Cottanera 2023 Etna Bianco Contrada Calderara starts off with a more neutral bouquet, certainly compared to the floral and outwardly fragrant Etna Bianco. This is a wine of texture and mouthfeel developed thanks to lees aging and partial oak. It shows length, depth and a quality of aromas that veers toward orchard fruit, apricot, quince and poached pear. That characteristic Etna minerality adds extra sparkle and energy to the medium finish.”



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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.



**WINEMAKER
OF THE YEAR
GAMBERO ROSSO**

Located on the northern slopes of Mount Etna, the vineyards of Cottanera grow over lava stone, 2300 above sea level. This incredible terroir was first discovered by Guglielmo Cambria in the early 1990s with the assistance of his brother Enzo. Inspired by their surroundings, as well as the idea of creating wines of great promise, the two brothers decided to convert what was, at the time, a grove of hazel trees into a great vineyard, and thus beginning the story of Cottanera. The brothers started with international grapes, then began planting the traditional grapes grown on Etna: Nerello Mascalese, Nerello Cappuccio and Carricante. "Land, as I was taught by my father, is invaluable, as it is the beginning of all and is, what we will become". After the death of Guglielmo, his children, Mariangela, Francesco and Emanuele Cambria, along with their uncle Enzo, felt like it was the time to express the differences that each small, treasured area of Etna gives to these indigenous volcanic varieties.

Cottanera aims to highlight the uniqueness of their vineyards with their five producing areas: *Cottanera, Diciassettesalme, Calderara, Feudo di Mezzo, and Zottorinoto.*

The name Cottanera comes from an ancient village that runs alongside the family vineyards, along the banks of the river Alcantara.

Cottanera 2025 Etna Rosato (Rosé) DOC

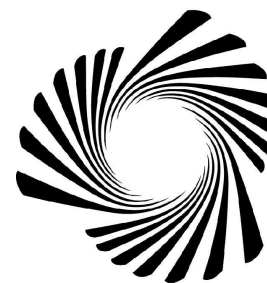
100% Nerello Mascalese – only 415 cases produced.
 100% free run juice. Minimal skin contact time. No oak.
 13.4% alc. PH-3.15 Total Acidity-6.5 g/l

2025 vintage report: an exceptional vintage for both reds and whites. The vintage was marked by a mild winter followed by a warm, dry summer that promoted good ripening for grapes like Nerello Mascalese and Carricante, resulting in wines with complexity, freshness, and minerality. Early reports from experts like James Suckling and Vinous suggest that the 2025 wines are poised to join the ranks of top global wines.

2025 Vintage Review: 92 Points, James Suckling: "Aromas of cherry blossoms, roses and melons. Medium-bodied with bright, crunchy acidity and creamy texture. Lots of floral and fruity character comes through on the persistent finish."

Review History

2022 review – 92 Points, Wine Advocate	2017 review - 92 Points, James Suckling
2021 review – 90 Points, Vinous	2016 review – 90 Points, Vinous
2020 review – 92 Points, James Suckling	2015 review – 91 Points, Vinous
2018 review - 92 Points, Wine Advocate	2014 review – 91 Points, Vinous



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COTTANERA 2021 ETNA ROSSO DOC “CONTRADA FEUDO DI MEZZO”

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, Vinous: “Dusty dried rose and earth tones combine with nuances of ash and black cherry as the 2021 Etna Rosso Feudo di Mezzo smolders up from the glass. It's soft and round in feel, with ripe berry fruits, hints of sour citrus and a touch of spice. The 2021 resonates with edgy tannins, offset by a bump of residual acidity as a tart tinge of wild blueberry lingers.”

92 Points, James Suckling: “This offers a spicy character with ripe cherries and wild strawberries, as well as hints of dried flowers and earthy complexity. Medium-bodied with a dusty texture and a vibrant core of fruit. Zesty and mineral nuances at the end. Drink or hold.”



COTTANERA



COTTANERA 2020 ETNA ROSSO RISERVA DOC "CONTRADA ZOTTORINOTO"

100% Nerello Mascalese

from 65+-year-old vines planted in lava-alluvial soil at 750-800 meters.

100% barrel fermented & aged in French oak for 24-months + extended bottle rest.

Only 315 (6pk) cases produced.

2020: Tre Bicchieri – Gambero Rosso

2019 Review: 94 Points, Decanter Magazine: "60-year-old vines provide the fruit for this 24-month barrel-aged Riserva. Bright red and black cherry scents are underlined by balsamic and floral touches. Chalky tannins support a concentration of pomegranate, cherry and chocolate, with a spicy attack of tangy red fruits leading to a bold, dank and earthy mid-palate. The finish is fresh, stony and balsamic."

2019 Review: 93 Points, Vinous: "Darkly floral and earthy in the glass, with a blend of grilled herbs, crushed rocks and blackberries forming its bouquet. This displays silky textures and masses of mineral-tinged red and black fruits. Hints of cocoa emerge toward the close. It finishes with a coating of fine tannins and a staining of primary concentration, offset by a bump of residual acidity that maintains fantastic freshness despite its youthfully structured state."

2019 Review: 93 Points, James Suckling: "This is a wild and earthy red with notes of watermelon, walnuts, ash, mineral and earth. It's medium-bodied and chewy. Long, salty and savory. Drink or hold."



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