

Our heart beats
ETNA NORD

OUR ORIGINS ALLOW US TO SEE WHERE
WE ARE GOING MORE CLEARLY





The union OF VALUES

TRADITION, TERRITORY, EXCELLENCE





The wines of Etna are a great heritage and part of our regional identity, on a par with the treasures of our culture, landscape and art. Wine is an ancient cultural legacy and an enormous economic resource that should be safeguarded and valued. Having a strong identity means constructing the foundations for the effective promotion of our production area, our wineries, our wines and our extra virgin olive oil made from Nocellara dell'Etna olives, a classic from the slopes of the volcano.

That is why PRODUTTORI ETNA NORD was founded. Our story is still unfolding; it is a tale that was born from dreams, sharing, passions and friendships, a story aimed at defending the authenticity of the territory, always guaranteeing the highest qualitative expression in respect of traditions and of innovations. Sicilian and Dutch accents intermingle and produce the fruits, celebrating the land, with its rhythms, its times and its seasons.

Our story begins among the finest terroirs of the island where the grapes capture the essence of their environment



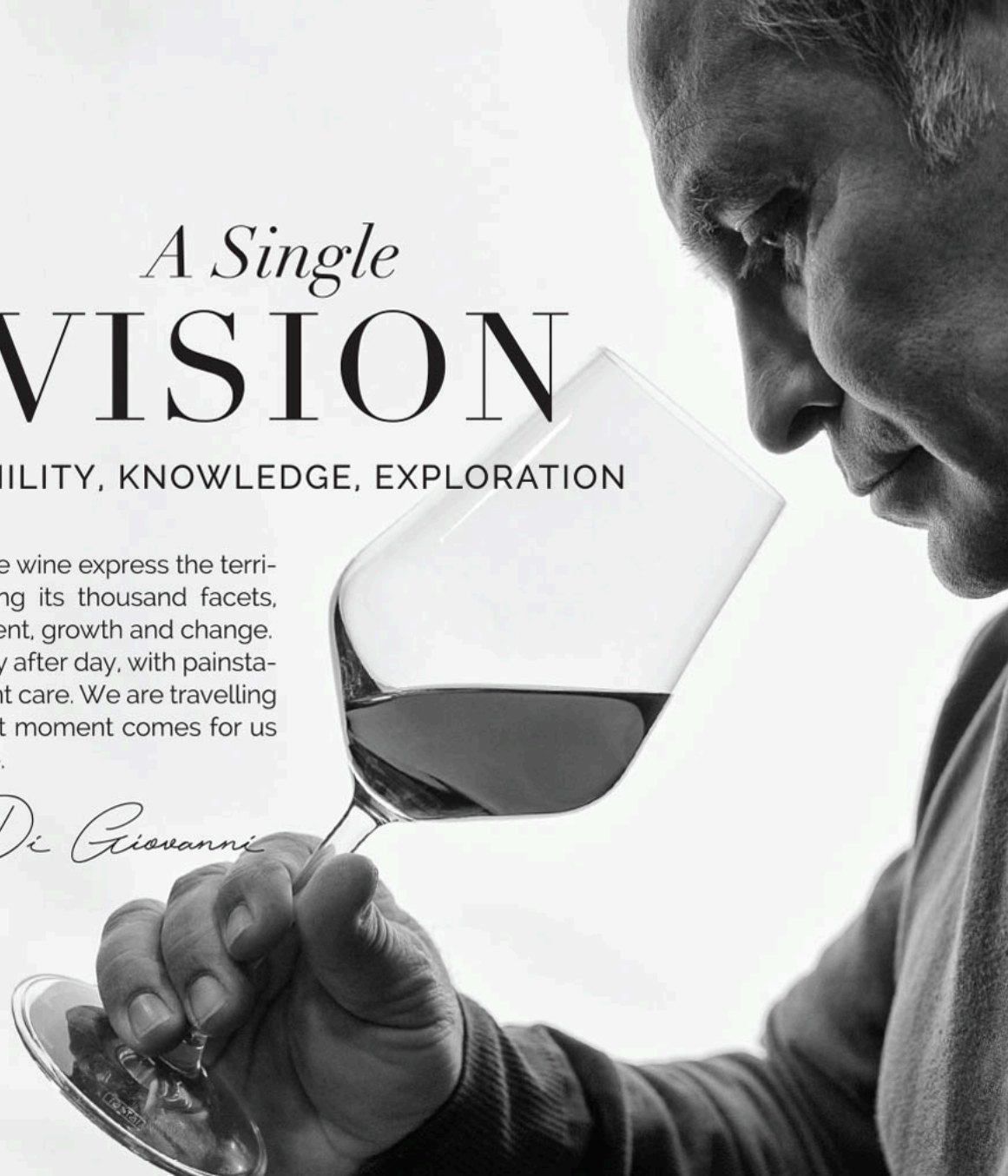


A Single VISION

HUMILITY, KNOWLEDGE, EXPLORATION

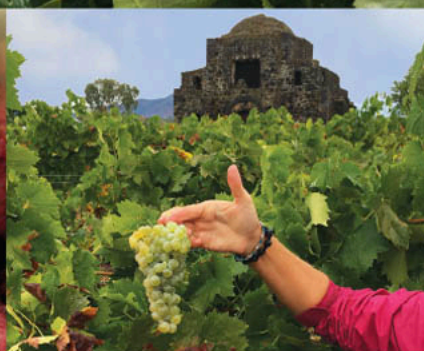
A good winemaker lets the wine express the territory in particular, exploring its thousand facets, which leads to development, growth and change. Every label is followed day after day, with painstaking attention and constant care. We are travelling companions until the right moment comes for us to part... to go in the bottle.

Pietro Di Giovanni



The ETNA *Vineyard*

The wines of Etna, characterised by breadth, freshness, savouriness and a mineral vein, are the expression of the volcanic nature of the territory and the proximity to the sea. The viticulture on the northern slopes is characterised by a more humid climate, and by ancient and deep volcanic soil, rich in organic matter that helps to characterise the sensory specificity of the wines, which differ considerably from vineyard to vineyard and from terroir to terroir.



NERELLO MASCALESE

*This is the king of Etna and the northern side of the volcano is its true kingdom. Among ageless terraces that overlook the sea, amid juniper and volcanic sands, this remote native-variety red was born. Originally from the Mascali plain, from which its name derives, this variety enters the constitution of **Etna Rosso DOC** by no less than 80%. It yields momentous reds with excellent finesse and elegance.*

CARRICANTE

This is an ancient white grape variety that has been cultivated on the slopes of the volcano forever, particularly at higher altitudes. Its name is derived from the Sicilian expression “u carricanti”, emphasising the abundant yield of its plants, which can fill the ‘carri’ or wagons with grapes. It produces great whites with fine structure and longevity.



www.produttori-etna-nord.it
info@produttori-etna-nord.it
M 0039 3473590547 Italy
M 0031 683532542 Abroad
0031 612771803

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reservations@produttori-etna-nord.it



TENUTA ANTICA CAVALLERIA



Located at the feet of the ancient medieval hamlet of Castiglione di Sicilia in the Cavalleria and Pietramarina Contrade, the winery extends over roughly 5 hectares and has espoused the tradition of the native varieties of Etna that are cultivated in unique environmental conditions.

Thanks to the lava nature of the soil, which is rich in potassium and mineral substances, the Nerello Mascalese variety is exalted and gives rise to a unique wine that differs from contrada to contrada.



Azienda Vinicola
DI BELLA

Castiglione di Sicilia (CT)
Italy





Etna ROSSO DOC

Diego, Ambra and Mauro, the apples of their grandfather Vincenzo's eye, provide the name DAM. Its dark colour is that of its homeland, Etna, which warms the heart of our wine. It has an elegantly intense ruby hue, with notes of blackberry and cherry; a mineral tang and hints of spice. It has a persistent character and tannins that are sweet and mellow on the palate.



First vintage produced 2007

Production area Castiglione di Sicilia - Contrada Cavalleria

Grapes Nerello Mascalese and Nerello Cappuccio

Yield per hectare/ha 6 t/ha

Soil volcanic, rich in potassium

Exposure north slopes of Etna at 600 metres a.s.l.

Average age of vines 2002

Harvest period second ten days of October

Annual production 4000/6000 0.75 cl bottles

Vinification 10-15 days maceration at 21°C and completion of fermentation in steel. Ageing partly in medium-roasted Tonneaux made from French oak from Allier for 15 months, and partly in steel

Ageing in the bottle 6-8 months

Colour intense ruby-red owing to the presence of Nerello Cappuccio

Aroma notes of red fruit, undergrowth and vanilla

Flavour intense, delicate, intriguing, enveloping and velvety, with sweet, ripe tannins

Pairing traditional Etna cuisine, matured cheeses, soups, sword fish

Serving temperature 18°C

Alcohol content 14 % vol



Etna **ROSATO** *DOC*

For the summer solstice, we focus on rosé. A fresh Nerello rosé, fragrant but with good structure, to be drunk on late summer afternoons, in the shade of a portico, perhaps accompanied by a nice bruschetta with pachino tomatoes, basil and anchovies. Poured into the glass, its colour is delicate but bright pink, and it offers floral hints and notes of red fruit and undergrowth.



First vintage produced 2017

Production area Castiglione di Sicilia - Contrada Cavalleria

Grapes Nerello Mascalese and Nerello Cappuccio

Yield per hectare/ha 6 t/ha

Soil volcanic, rich in potassium

Exposure north slopes of Etna at 600 metres a.s.l.

Average age of vines 2002

Harvest period first ten days of October

Annual production 700/2000 0.75 cl bottles

Vinification gentle cold cryomaceration and soft pressing, cold fermentation

Ageing in the bottle 3 months

Colour pale pink, with the coppery tinges typical of Nerello Mascalese

Aroma notes of red fruit, undergrowth and floral fragrances

Flavour intense, delicate, intriguing, enveloping, fresh and passionate

Pairing traditional Etna cuisine, fresh cheeses

Serving temperature 12°C

Alcohol content 13 - 13,5 % vol

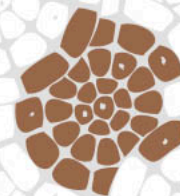


With its wooden wine press, containment vats carved into the rock and drainage ditches dug into the hard lava stone, Palmento di Contrada Cavalleria dates back to 1870. A precious artefact of rural architecture linked to the culture of wine, testifying to a history that the Di Bella family has resolved to restore to its original splendour. Let yourself be seduced by authentic family hospitality and the enveloping flavour of the wines, which goes perfectly with the taste and traditions of our classic Sicilian cuisine.

Agriturismo TENUTA ANTICA CAVALLERIA

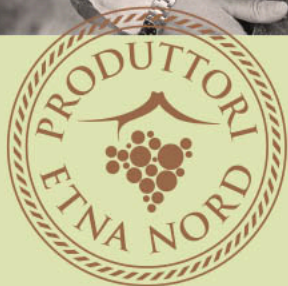
Castiglione di Sicilia (CT) - Italy
www.vacanze-sicilia.com





BIZANTINO

Our estate lies to the south of the hamlet of Castiglione di Sicilia. Among the centuries-old olive trees of Santa Domenica Contrada, we planted our Carricante and Catarratto vines, which are ideal for our white wine. Strolling among the rows of vines, you suddenly come across an authentic cathedral in the desert, Cuba Bizantina: a "submerged" masterpiece of archaeological Sicily, which inspired us to create our Etna Bianco Doc Bizantino.



Azienda Agricola
GIUSEPPE PLATANIA
Castiglione di Sicilia (CT)
Italy





Etna **BIANCO** *DOC*

White wine from Carricante and Catarratto grapes with a straw-yellow hue and magnificent flavour. Powerful aromas; it is an immersion in the Mediterranean and pure volcanic emotion. Honey, yellow flowers and citrus fruits proudly proclaim its territorial identity. That sense of sea that is present everywhere on Etna even when you do not see it, with a tangy, salty mineral vein that tastes of surf, cliff-face, oysters and clams, and the sun beating down directly over the Byzantine ruins of its vineyards.



First vintage produced 2016

Production area Castiglione di Sicilia
Contrada Santa Domenica

Grapes 60% Carricante, 40% Catarratto

Yield per hectare/ha 5-6 t/ha

Soil volcanic, rich in potassium

Exposure north slopes of Etna at 550 metres a.s.l.

Average age of vines 2011

Harvest period first ten days of October

Vinification cryomaceration for 6 hours, fermentation in steel at controlled temperature (13°-15°C). 1/3 is refined in barriques for 2-3 months

Ageing in the bottle a further 3 months after it is ready

Colour straw-yellow

Aroma notes of citrus fruit, floral fragrances and hints of white fruit

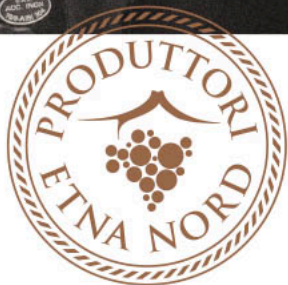
Flavour fresh and savoury, with a pronounced mineral vein

Pairing appetisers, first and second courses with white meat, raw fish

Serving temperature 9 - 10°C

Alcohol content 12,5 - 13 % vol

Annual production 2000/5000 0.75 cl bottles - 500 1.5 l magnums



Azienda Agricola
PAPA MARIA

Castiglione di Sicilia (CT)
Italy

CUORE DI Marchesa

In questo Vino abita il Cuore materno per i propri figli, l'energia e la bellezza della natura. Vi senti il vulcano, il suo colore nero, quello della sua terra, del suo cratere che illumina di arancio e di rubino il cuore, anche più lontano.



Our story is written among the rows of vines in a land inhabited by our hearts and our fond family memories. We are in Marchesa Contrada, in a sixty-year-old vineyard at 730 metres above sea level, where the synthesis between the talents of our territory, traditions and winemaking culture is manifested in this Etna Rosso DOC. It is a tribute to those who have managed to transmit the value and the simplicity of experiencing the land that appears eternal to us today.





Etna **ROSSO** *DOC*

Every project must have a soul; it must make sense, and above all, it must provide a thrill. Cuore di Marchesa fits the bill perfectly. Gentle fermentation is carried out in Tonneaux barrels, selected by hand for their delicacy. You can sense the volcano, the cooled lava masses that have coagulated and hardened, and the ash sands: notes of sulphur and hydrocarbons. Just a few days after bottling this wine, we are delighted how Marchesa has repaid us; it is a spectacularly eternal vineyard.



First vintage produced 2016

Production area Castiglione di Sicilia - Contrada Marchesa

Grapes Nerello Mascalese

Yield per hectare/ha 4 t/ha

Soil volcanic, rich in potassium

Exposure north slopes of Etna at 730 metres a.s.l.

Average age of vines over 60 years

Harvest period second ten days of October

Annual production 600 0.75 cl bottles - 300 1.5 l magnums

Vinification 20 days maceration in selected open Tonneaux barrels made from oak from the French forests of Allier. Refined in wood and amphorae for at least 18 months

Ageing in the bottle 3 months

Colour intense red, vivid ruby

Aroma notes of red fruit, undergrowth, cherry preserve and pomegranate

Flavour intense, delicate, intriguing and enveloping, with acidity balanced by tannins

Pairing traditional Etna cuisine, lamb, fish soup

Serving temperature 16 - 18 °C

Alcohol content 13,5 - 14 % vol