

Our heart beats
ETNA NORD

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



The union
OF VALUES

TRADITION, TERRITORY, EXCELLENCE



We are located among the vineyards on the north side of the volcano, between the municipality of Castiglione di Sicilia and the hamlets of Solicchiata, Passopisciaro, and Verzella.

Platania Giuseppe, Platania Umberto, Di Bella - Tenuta Antica Cavalleria, the Cantoni family, are the four smallholdings that came together to form **Produttori Etna Nord**.

Ours are “contrada” wines, made from hand-picked native grapes. **All our vineyards are in organic conversion.**

The strong bonds and friendship between the associates, and the shared values such as passion, commitment, and tradition, have allowed Produttori Etna Nord to establish itself and helped its members to grow together, making the most of the authenticity and originality of the vine and the 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.





TASTING & TOURS

Embark on a sensory journey through our vines and discover the places where Etna DOC wines originate. Bask in the breathtaking views of Alcantara Valley, with the medieval village of Castiglione di Sicilia and the majestic Mt. Etna volcano in the background. Then let yourself be seduced by authentic family hospitality and the enveloping taste of our wines as you sample them in Palmento di Contrada Cavalleria, which dates from 1870, together with classic delicacies of traditional Sicilian cuisine.

benvvenuti!



PRODUCERS' TASTING SESSION

The tour starts with a walk in the vineyards of Contrada Cavalleria. Guided tasting in our "Palmento" (wine cellar), which dates back to 1870. Sampling session with 4 glasses of as many wines, all paired with delicacies from the local Etna area.



DURATION 1 hour and 30 min. PRICE € 25 minimum 2 people booking required

Our CONTRADE

A journey through our "Contrade", and a fascinating tour of the individual vineyards and our terroir. Guided tasting in our "Palmento" (wine cellar), which dates back to 1870. Sampling session with 5 glasses of as many wines, all paired with Etna's local delicacies. Tasting of our very own extra virgin "Bizantino" olive oil.



DURATION 2 hours PRICE € 35 minimum 2 people booking required

MENÙ *with local produce and Tasting*

A journey through our "Contrade", and a fascinating tour of the individual vineyards and our terroir. Guided tasting in our "Palmento" (wine cellar), which dates back to 1870. Sampling session with 2 glasses of as many wines, paired with a small selection of local delicacies. Tasting of our very own extra virgin "Bizantino" olive oil. Lunch or dinner on the Estate sees a traditional three-course meal with locally-sourced produce, paired with three different wines. An exceptional experience designed to acquaint you with the traditional food and wines of our area.

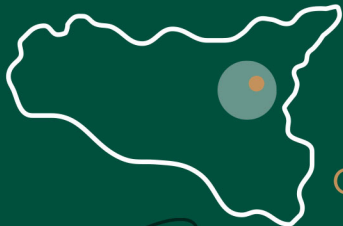


DURATION 3 hours PRICE € 65 minimum 2 people booking required

TENUTA ANTICA CAVALLERIA C.da Cavalleria 2 - 95012 Castiglione di Sicilia (CT)

To make a booking: sales.dibella@gmail.com +39 3473590547 / +39 3491621346 / +39 3387108975

*From an intermingling
of Contrade, from identical
varieties produced by
ancient family cultivators,
we produce differently
'Typical' wines and
extra virgin olive oils.*



C.da SCIAMBRO
vigna Cavalleria
vigna Santa Domenica

C.da CRASÀ

C.da FEUDO di MEZZO

C.da PIANO FILICI

Contrada wines



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.



volcanic
soil



hand-picked
harvest



numbered
bottles



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.



volcanic
soil



hand-picked
harvest



numbered
bottles



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.

The organoleptic characteristics of Nerello Mascalese and Nerello Cappuccio varieties are manifested in an elegantly intense ruby red colour, and notes of blackberry. It has a persistent character and tannins that are sweet and mellow on the palate.



volcanic
soil



hand-picked
harvest



numbered
bottles



Etna ROSSO *DOC*

“Q’Assaggia” is made from Nerello Mascalese grapes cultivated in the “Crasà” district, which lies between the lava flows and the woods surrounding Solicchiata. Elegant and wondrously complex, it offers hints of cherry and plum, and notes of leather and tobacco. Q’Assaggia is an invitation to experience the spirit of hospitality; conviviality; and sharing that is typical of Sicilian culture.



volcanic
soil



hand-picked
harvest





Extra Virgin **OLIVE** *OIL*

Our EVO oil comes from cold-pressed whole olives from Nocellara dell'Etna, San Benedetto and Brandofino, expertly blended together. These three Sicilian cultivars vaunt a long tradition, and yield a fruity, sharp, spicy, and intense oil, with a green colour with golden flashes.



volcanic
soil



manual
picking

bottle size
250 ml / 500 ml





Randazzo

Feudo di Mezzo

Castiglione di Sicilia

Crasà

Sciambro

Piano Filici

Linguaglossa

Piedimonte
Etno

Fiumefreddo di Sicilia

Riposto

Acireale

Taormina

ETNA



Locate us!

CASTIGLIONE DI SICILIA (CT)

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BOOKING TASTINGS

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