



Cottanera

Returning to Tradition on Mt Etna.

“Keep your eyes on Cottanera because this is indeed an exciting winery to watch.” - The Wine Advocate.

Cottanera is one of the most extraordinary companies in Sicilian and Italian enology today. The vineyards grow over lava stone, 700 meters above the sea, on the northern slope of the Mt Etna volcano, old-vines rising and twisting with air of the volcano, becoming the mirror of a unique, fascinating, and suggestive land.

The first to believe in the value of these black lands was Guglielmo Cambria who, together with his brother Enzo, decided at the beginning of the 1990s to convert what was a hazel grove into a great vineyard, starting with international grapes, then moving on to the traditional grapes grown on Mt. Etna, such as *Nerello Mascalese*, *Nerello Cappuccio* and *Carricante*.

In the vineyards, where grapes are grown without an irrigation system, a team of 25 women carry out by hand nearly all the operations. The same women are also responsible for harvest, in the Mt Etna tradition.

“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 (it blows all over the place when you drive into the vineyards, so if your car windows are down, remember to keep your mouth shut, or I guarantee you’ll really get to taste terroir).” - Ian D’Agata, Vinous

