

**ETNELLA SOC.AGR.PRESA
DI DAVIDE BENTIVEGNA & C.SAS**



PASSION FOR WINE, LOVE OF THE LAND

Meet the winemaker Davide

Previously worked as a seasoned manager at a multinational company with no family vineyard, Davide's encounter with wine is purely out of passion. After years of living and working abroad, Davide returned to his roots, the magnificent Etna region, and started Etnella winery in 2008.

Trained in the caverns of Etna by experienced local growers and winemakers, Davide gradually evolved to has his own style, with his understanding of the terroir throughout years of working in the vineyards and in the cellar. Since the first vintage made in 2010, the core of his philosophy of winemaking reflects in the bottle: the traditional winemaking of Etna, the diversity of volcanic soil, thanks to the stratification of lava, as well as the microclimates of different contradas (cru).

As a lover of nature, Davide never cease to preserve and protect the albarello old vines around Mount Etna. His never-ending quest recently brings him to the ancient fruit varieties of Etna, and here begins the journey of producing artisanal apple cider and extra virgin olive oil of the volcano.

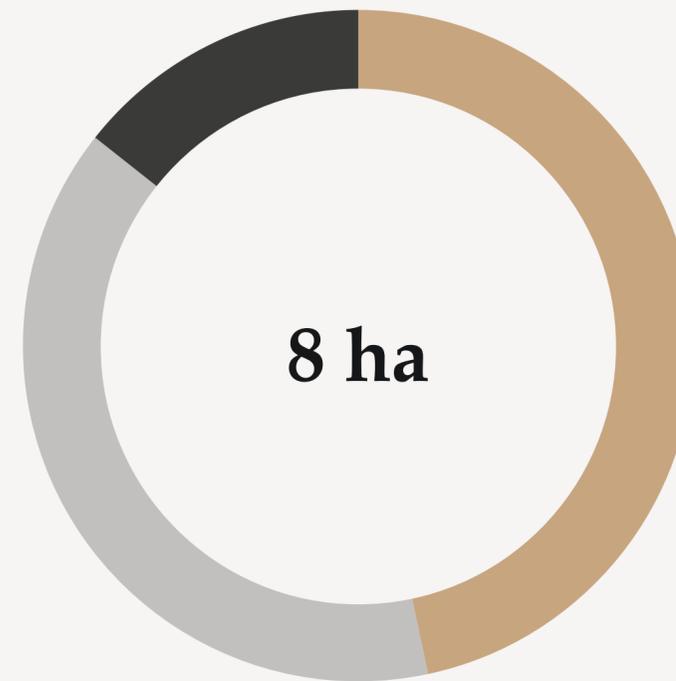




Contradas

OUR VINEYARD PLOTS

In Etna, we separate different vineyard plots based on the distinctive features of micro-climate, soil composition, elevation and aspect. Each contrada (cru) represents a unique terroir.



Vineyard

SURFACE OF OUR LAND

With 8ha of vineyards, we work with different microclimates of Etna, starting from Milo in the east, passing by Montargano, Presa, to the north slope of the volcano, which is the center of wine production in Etna region, from Linguaglossa, Solicchiata, Passopisciaro to Randazzo, Vine age from 2 years to 120 years old.



Production

OUR ANNUAL PRODUCTION

We produce around 25 000 bottles of wine per year. 90% of the grapes coming from our own vineyard and around 10% bought from historical partners and local growers. In addition, we make around 5 000 bottles of cider and 2 500 liters of organic extra virgin olive oil.

Philosophy & Terroir

Mother Etna balance the land with 4 elements: fire, water, sun and wind. For us, wine is the expression of the eternal relationship between human, land and the universe. With this idea, we respect the nature and strive to nurture our land and vines, in order to produce perfect grapes grown in equilibrium.

As natural winemaker, we limit our intervention to the land and to the wines to minimal. Vineyards are farmed in an organic way with biodiversity. Winemaking complies with the standards of VinNatur association, with no additives and only indigenous yeast, sulfur was added only when necessary, in small amount.

Over the years with continuous practice and better understanding of the terroir, the indigenous varieties and the winemaking traditions of Etna, in the cellar, we try as we can to express the vintage and terroir, to make honest, authentic Etna wines, and to bring in the bottle the elegance, purity, finesse and longevity.



SHORT MACERATION, NO WOOD

Attia Bianco

Attia in Sicilan means to you, an easy wine for everyone

Style: Macerated Still White

Variety: 30% Chasselas ibrid; 25% Trebbiano; 20% Carricante,; 10% Moscato; 5% Grecanico

Area of Production: Various vineyards

Training System: Alberello, bush trained

Vine Age: 40 - 70 years

Elevation: 750 meters above sea level

Vinification: Spontaneous fermentation, 1 day skin contact maceration

Pressing : pneumatic

Aging: Stainless steel

Filtration: Yes

Alchool : 11%

Sulphites added : <40mg/L total

Serving emperature: 12-14 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

SHORT MACERATION, NO WOOD

Kaos 5.0 Bianco

Kaos is the wine we give ourselves the freedom and a bit of Kaos , every year we deal with 15 different vineyards and around 11 different grape varieties. It is also named for the 5 days of skin contact.

Style: Macerated Still White

Variety: 40% Carricante 30% Catarratto; 10% Malvasia bianca 20% various indigenous white varieties

Area of Production: Various vineyards

Training System: Alberello, bush trained

Vine Age: 50 - 120 years

Elevation: 750 meters above sea level

Vinification: Spontaneous fermentation of 3 separate harvests with different skin contact duration, whole bunch were partially used, maximum 5 days skin contact maceration

Pressing : horizontal mechanical press

Aging: Stainless steel and cement with controlled oxygenation

Filtration: Yes (1 micron)

Alcohol : 12%

Sulphites added : <30mg/L total

Serving emperature: 14-16 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

SHORT MACERATION, NO WOOD

Orientale Sicula Rosato

The wine is made from the grapes from the vineyards located in the northeast of Etna, overlooking the road connecting Catania to Messina, named Orientale Sicula SS124

Style: Still Rosé

Variety: 70% Nerello mascalese, 30% indigenous white varieties (Catarratto, Minnella, Inzolia, Grecanico, Zibibbo)

Area of Production: Vineyards in Presa, Puntalazzo and Milo

Vine Age: 30 - 120 years

Elevation: 600 meters above sea level

Vinification: Spontaneous fermentation, whole bunch fermentation for 2 days

Pressing : basket press

Aging: 6 months in stainless steel

Filtration: No

Alcohol : 11%

Sulphites added : <30mg/L total

Serving emperature: 14-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: Standing up

SHORT MACERATION, NO WOOD

Basola Petnat Rosé

Basola's are the stones that pave the roads of Etna Villages. In Sicilian, there is an expression of saying something is extraordinary, is "able to lift the basola's".

Style: Petnat Rosé

Variety: Nerello mascalese and indigenous white varieties

Area of Production: Vineyards in Presa, Montargano and Milo

Vine Age: 30 - 120 years

Elevation: 700 meters above sea level

Vinification: Coferment the red and white grapes to make the base still rosé, second fermentation in the bottle using fresh must, small addition

Pressing : soft horizontal mechanical press

Aging: 24 months sur lie

Filtration: No

Alcohol : 11%

Sulphites added : <30mg/L total

Serving emperature: 10-12 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: Standing up

SHORT MACERATION, NO WOOD

Artigiano

Born as a collaborative project with the old friends from SO2 Rome , the wine was VINNATUR Rome 2016 official wine then become a permeant wine meant to celebrate the artisanal spirit of our work

Style: Dry red

Variety: 80% Nerello Mascalese, 10% Nerello Cappuccio, 10% various red varieties

Area of Production: all our vineyards

Training System: Alberello, bush trained

Vine Age: young vines

Elevation: various, starting from 600 meters

Vinification: Spontaneous fermentation

Pressing : Horizontal mechanical press

Aging: Cement tank

Filtration: Yes (1 micron)

Alcohol : 13%

Sulphites added : <30mg/L total

Serving emperature: 16-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: Standing up

SHORT MACERATION, NO WOOD

Attia Rosso

Attia in Sicilian means to you, an easy wine for everyone

Style: Dry red

Variety: 90% Nerello Mascalese 10% Nerello Cappuccio

Area of Production: Contrada Crasa and other vineyards

Training System: Alberello, bush trained

Vine Age: young vines various years

Elevation: 750-900 meters above sea level

Vinification: Spontaneous fermentation, maceration on skins for 1-2 days

Pressing : Horizontal mechanical press

Aging: 10 months in stainless steel

Filtration: No

Alcohol : 14%

Sulphites added : No

Serving emperature: 16-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

SHORT MACERATION, NO WOOD

Tracotanza

In Italian, when a man does not accept human rules, he acts Hubris or Tracotanza. This in turn will attract divine punishment: Nemesis. A way to remind us to stay human although we defy human rules on conventional enology.

Style: Dry red

Variety: 85% Nerello Mascalese 14% Nerello Cappuccio, 1% other indigenous red varieties

Area of Production: Solicchiata

Training System: Alberello, bush trained

Vine Age: 30 - 70 years

Elevation: 900 meters above sea level

Vinification: Spontaneous fermentation, 5 days skin contact maceration

Pressing: Pneumatic

Aging: Stainless steel with controlled oxygenation

Filtration: No

Alcohol: 13%

Sulphites added: No

Serving temperature: 14-16 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: Standing up

SHORT MACERATION, NO WOOD

Villa Petrosa Rosso Ancestrale

Rosso Ancestrale is an homage to historical wine making in small cellars in Etna. It is also the first wine making technique learned by the winemaker. The vineyard is covered by rocks (rocky in Italian is petroso).

Style: Dry red

Variety: 95% Nerello Mascalese; 5% various white grapes

Area of Production: Contrada Santo Spirito in Passopisciaro

Training System: Alberello, bush trained

Vine Age: 70 years

Elevation: 780 meters above sea level

Vinification: Spontaneous fermentation, 4 days on whole bunch

Pressing : Basket press

Aging: 10 months in cement tanks

Filtration: No

Alcohol : 13%

Sulphites added : No

Serving emperature: 14-16 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

LONG MACERATION, WOOD AGING

Petrosa

Named for the particularly rocky soil in this vineyard (petroso means rocky or stony in Italian)

Style: Dry red

Variety: 85% Nerello Mascalese; 15% various white grapes

Area of Production: Contrada Santo Spirito in Passopisciaro

Training System: Alberello, bush trained

Vine Age: 7 years planted by the winemaker, 70 years existing vineyard

Elevation: 780 meters above sea level

Vinification: Spontaneous fermentation, 12 days skin contact maceration

Pressing : Basket press

Aging: 10 to 15 months in old oak barrels

Filtration: No

Alcohol : 14%

Sulphites added : No

Serving emperature: 16-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

LONG MACERATION, WOOD AGING

Kaos Rosso

Kaos, or chaos, is the inevitability that every year the wine will turn out differently than the last thanks to the varying elements of nature and no addition in winemaking. Some say it is the most appropriate name for the winemaker (but they lie)

Style: Dry red

Variety: 85% Nerello mascalese; 15% Nerello cappuccio

Area of Production: Contrada Pino, Savina, Montelaguardia in Randazzo

Training System: Alberello, bush trained

Vine Age: 30 -70 years

Elevation: 750 meters above sea level

Vinification: Spontaneous fermentation, 3 separate harvests: early harvest, a ripe and a late one with different maceration times, partial whole bunch used

Pressing : Basket press

Aging: 6 months in old chestnut barrels, then in concrete tanks

Filtration: No

Alcohol : 13%

Sulphites added : <25 mg/L total

Serving emperature: 16-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal

LONG MACERATION, WOOD AGING

Notti Stellate *Rosso Prephyloxera*

The sheer altitude of the vineyard in Etna brings us closer to the sky, allowing us to see the plethora of starry nights. It also shares the same name with our agriturismo.

Style: Dry red

Variety: 80% Nerello mascalese; 5% Nerello cappuccio; 5% Alicante 3% Syrah; 2% various indigenous red varieties

Area of Production: Contrada Galfina in Linguaglossa, Contrada Crasà and Montedolce in Solicchiata

Training System: Alberello, bush trained

Vine Age: 70 -150 years

Elevation: 650-800 meters above sea level

Vinification: Spontaneous fermentation, 18 days maceration in cement tanks , no temperature control

Pressing : Basket press

Aging: minimum 12 months in old chestnut barrels

Filtration: No

Alcohol : 13%

Sulphites added : No

Serving emperature: 16-18 °C



750ml * 6 bottles per case; Total weight: 9kg; Position of the bottles: horizontal



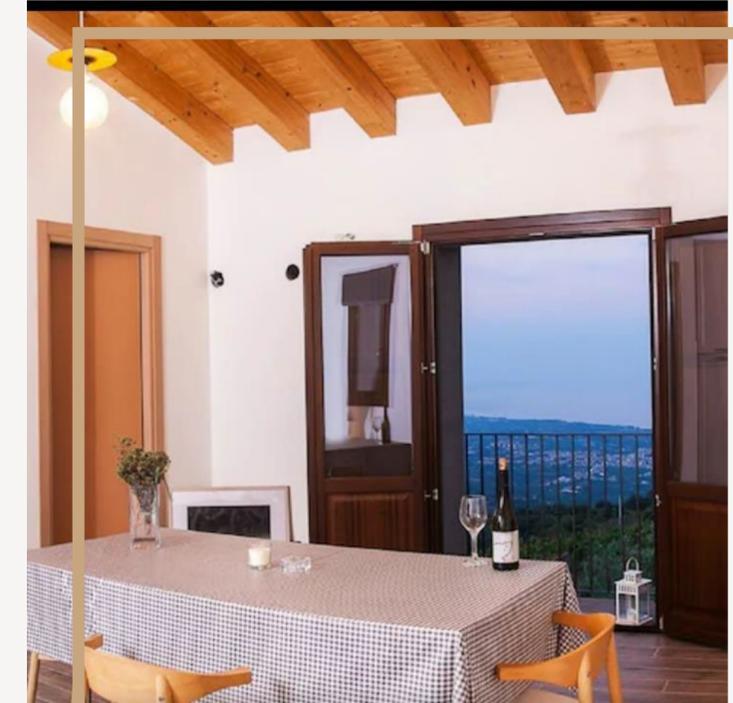
Apple Cider

We make artisanal apple cider with various apple varieties which contribute to the juice with different characteristics. Varieties include Mele Cola , Gelato Cola, Cirino, Limoncella, Romaniello, Aria, Saturno. Benefit from the cooler climate in the mountain region, the cider meets the standards of slow food. In the future, we will explore the possibilities of making artisanal drinks of our pears and cherries growing nearby.



Extra Virgin Olive Oil

With approximately 800 olive orchards distributed in the different contradas, we make extra virgin olive oil with a unique blend of varieties such as Nocellara dell'Etna, Randazzese, Patornese, Leccino, Moresca. Pressing is within 4 hours of harvest, performed manually and mechanically at controlled temperature less than 27° degrees



Agriturismo

On an 8.000 sqm park, we transformed it into a botanical garden hosting all types of indigenous fruit species. Our agriturismo is comprised with 4 fully equipped guesthouses in the magical settings, with views of Mount Etna and Taormina Bay. We offer wine tastings, customized tasting dinners and other types of events to share our love of wine and the land to guests from all over the world

Distribution & Horeca

We are currently selling our wines all over the world, represented by our trustworthy business partners.

For the moment, we are distributing in around 15 countries, including Italy, Germany, France, United Kingdom, Switzerland, Denmark, the Netherlands, Austria, Poland, United States, Canada, New Zealand, Australia, Japan.

Our customers range from natural wine bars to Michelin starred restaurants. More information about our distribution, please contact us.



Contact & Visit us



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See you in Etna!
Vi aspettiamo sull'Etna!