

Our heart beats
ETNA NORD

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





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



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

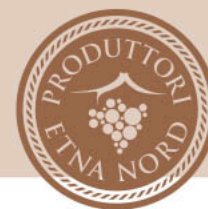
Alcohol content 12,5 - 13 % vol

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



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



Etna **BIANCO** *DOC*

Re-evaluating the territory and its centuries-old vines where they used to plant small quantities of Carricante and Catarratto varieties mixed with red grapes gave rise to Cuore di Marchesa Bianco. Elegance and typicality are its distinguishing features; the explosion of floral fragrances and the aromatic thrust of citrus notes magically transport us from the slopes of our Volcano to the breezes of our Mediterranean Sea.



First vintage produced 2018

Production area Castiglione di Sicilia - Contrada Marchesa

Grapes 90% Carricante - 10% Catarratto

Yield per hectare/ha 40 q.li/ha

Soil volcanic, rich in potassium

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

Average age of vines over 100 years

Harvest period second ten days of October

Annual production 600 0.75 cl bottles

Vinification cold maceration for 4 hours, fermentation in steel at 16° C, weekly bâtonnage and nitrogen saturation

Ageing in the bottle 3 months

Colour pale yellow with light green flashes

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 13 % vol