

Masterclass 3

Rev. 3

Friday, may 10
14:30 – 16:00

The volcano, a journey around Etna
ENG

Alessio Planeta

1. Firriato – Doc Etna Bianco, Gaudensius Blanc de Noir s.a.
2. Maugeri – Doc Etna Bianco Superiore, Contrada Volpare, Frontebosco 2022
3. Tornatore – Doc Etna Bianco, Pietrarizzo 2022
4. Graci – Doc Etna Bianco, Muganazzi 2022
5. Palmento Costanzo – Doc Etna Bianco, Contrada Santo Spirito 2021
6. Vivera – Doc Etna b., Salisire, Contrada Martinella 2019
7. Barone di Villagrande – Doc Etna Bianco Superiore, Contrada Villagrande 2019
8. Alta Mora – Doc Etna Bianco, Alta Mora 2015
9. Animaetnea – Doc Etna Rosso, Animardente 2021
10. Pietradolce – Doc Etna Rosso, Barbagalli 2019
11. Cottanera – Doc Etna Rosso, Zottorinoto 2017
12. Benanti – Doc Etna Rosso, Rovittello “Part. 341” 2016



CLASSIFICATION: D.O.C. Etna Spumante

GRAPE VARIETY: Nerello Mascalese

VINEYARD LOCATION: North/northeastern slope of the countryside around Mt. Etna

SUBZONE: Verzella, Feudo di Mezzo, Sant'Antonio - Cottanera

EXPOSURE: North Eastern side of the Volcano (650 metres above sea level)

TYPE OF SOIL: Sandy, with high drainage capacity

TRAINING SYSTEM: Espalier

PLANTS PER HECTARE: 3.500

YIELD (KG. PER HECTARE): 5.000 kg

HARVEST PERIOD: Second week of September

VINIFICATION: Soft pressing of whole grapes and fermentation at controlled temperature

DISGORGEMENT: 2021

PRODUCTION METHOD: Second fermentation in bottle (classic method)

SECOND FERMENTATION TEMPERATURE: 16 °C

AGEING: In contact with the yeasts for over 36 months with frequent "Coup de poignet" to favor the complexity on the nose and palate

DOSAGE: Brut

ALCOHOL: 12.60 % vol. | **PH:** 3.07 (average) | **TOTAL ACIDITY:** 7.75 g/l (average)
SUGARS: 6 g/l (average)

1ST YEAR PRODUCTION: 2009

FORMATS: 75 cl and 1.5 L

SERVING TEMPERATURE: 8°C



TASTING NOTES



COLOR

Pale straw yellow tending to bright gold.



NOSE

Clear, very fine and complex, with prevailing scents of berries, crusty bread, aniseed and mineral hints.



PALATE

Complex taste, well-bodied yet very fine. Lingering, sapid and mineral with a pleasant aftertaste of currants and almonds.



PERLAGE

Numerous bubbles, persistent, fine and elegant.

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata
CONTRADA VOLPARE
FRONTEBOSCO
2022

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: Eastern slope of Mount Etna - a single vineyard faces south in front of the forest located in Contrada Volpare - Milo

Altitude: 700m a. s. l.

Soil: Sandy volcanic soil with high organic substance and rich in minerals.

Treatments: Limited to the use of sulphur and copper.

Vine density : 6000 vinestocks per hectare

Growing method: Bush vine ("alberello") on small terraces with dry lava-stone walls.

Harvest: mid October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for six hours and then direct pressing. The must is cold clarified and fermented for 10% in steel and 90% in french oak barrels where aging on the lees for 8 months.

Production: 3700 bottles.

Alcohol content: 12.5 % by Vol

Serving temperature: 10° - 12°C



M | A | U | G | E | R | I



TORNATORE



ETNA BIANCO

Denominazione di Origine Controllata

PIETRARIZZO

GRAPE VARIETY

Carricante

AREA OF PRODUCTION

Castiglione di Sicilia,
northern slopes of mount Etna

CONTRADA

Pietrarizzo

GROWING SYSTEM

Counter-espalier

PRUNING SYSTEM

Cordon pruned and tied-up vine

YIELD PER HECTARE

60 quintals

HARVEST PERIOD

2th decade of October

WINEMAKING SYSTEM

The grapes are harvested by hand in small crates and quickly brought to the winery where and manually selected on a belt-conveyor. Destemmed and slightly crushed, they are sent to the vertical press where they are gently pressed. The must is clarified at low temperatures, and left to ferment at 15/16 °C in wooden barrels of 50 hectoliters before being bottled. After the fermentation the wine obtained rests on the lees for 5 months.

AGING

About 5 months in wooden barrels and than 3 months bottle.

COLOR AND TASTING NOTES

Intense straw yellow ,with light green reflections. Pleasant hints of exotic fruits, especially of grapefruit and white peach, mark the nose of this wine which shows its true identity on the palate with a pleasant flavor and freshness complemented by an extraordinary minerality and light taste sweetness.




GRACI

INTERAMENTE PRODOTTO E IMBOTTIGLIATO ALL'ORIGINE A CASTIGLIONE DI SICILIA DA AZIENDA AGRICOLA

ETNA BIANCO
D.O.C.

MUGANAZZI


GRACI



ETNA BIANCO DOC MUGANAZZI

Vintage : 2022

Grape: Carricante

Alcol: 12,5%

Vignard: vigna in contrada Muganazzi, frazione di Passopisciaro, comune di Castiglione di Sicilia, versante Nord dell'Etna a 700 mt sul livello del mare.

Type of growing: spalliera e alberello

Density of vines per ha: about 6.300 plants

Soil: brown, of volcanic origin rich in skeleton, between sandy franks to sandy franks, with neutral pH, not calcareous, rich to very rich in iron and high in nitrogen

Harvest: middle of Ottobre

Vinification: in stainless steel and big oak botte

Aging: in stainless steel and big oak botte on fine leese for 10/12 months then aged in bottle for 10/12 months

ETNA DOC BIANCO

Contrada Santo Spirito

ZONA DI PRODUZIONE

vigneti di proprietà dell'azienda, versante nord

Contrada Santo Spirito, Passopisciaro

ESPOSIZIONE sud

ALTITUDINE 750 m s.l.m.

SUOLO sabbie vulcaniche e rocce effusive

UVE 90% Carricante

10% Catarratto

SISTEMA DI ALLEVAMENTO alberello sostenuto da pali di castagno

CEPPI/HA In media 7000 piante/Ha

RESA MEDIA PER ETTARO 40 quintali

VENDEMMIA manuale, fine settembre

VINIFICAZIONE pressatura soffice e fermentazione in acciaio con lieviti indigeni selezionati

AFFINAMENTO 10/12 mesi in acciaio e legno in contatto con le fecce fini e 12 mesi in bottiglia



PRODUCTION AREA

estate vineyards, northern slope

Contrada Santo Spirito, Passopisciaro

EXPOSURE South

ALTITUDE 750 m s.l.m.

SOIL volcanic sands and effusive rocks

GRAPES 90% Carricante

10% Catarratto

TRAINING SYSTEM alberello sustained by chestnut poles

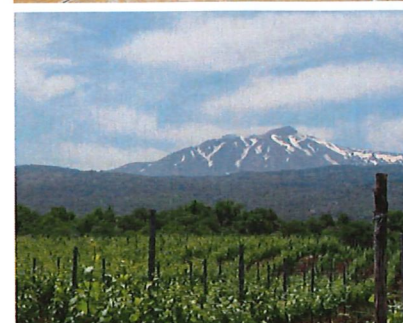
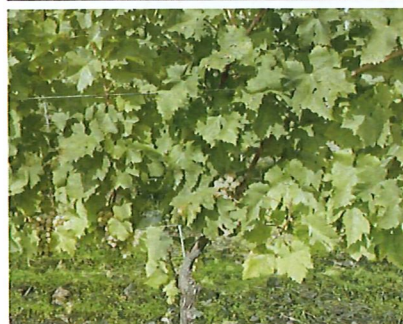
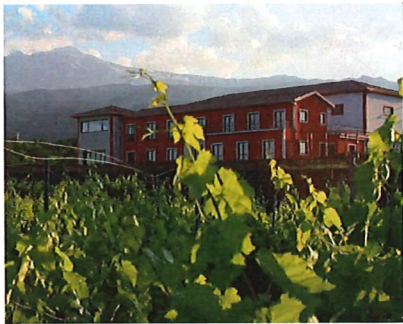
PLANT DENSITY on average 7000 vines/Ha

AVERAGE YIELD 40 quintals

HARVEST manual, end of September

VINIFICATION soft pressing and fermentation in stainless steel tanks with selected indigenous yeasts

AGEING 10-12 months in stainless steel tanks and barrel in contact with the fine lees and 12 months in the bottle



VIVERA

SALISIRE 2019 Contrada Martinella Etna D.O.P. Bianco Biologico

COMUNE DI PRODUZIONE: Linguaglossa, versante nord-est dell'Etna
 NOME ED ANNO DEL VIGNETO: Martinella, 2003
 UVE: Carricante, proveniente da agricoltura biologica
 TIPO DI TERRENO: Vulcanico, ricco di scheletro a reazione subacida
 ALTITUDINE VIGNETO: 600 metri s.l.m.
 CLIMA: Di montagna caratterizzato da estati fresche e con ampie escursioni termiche tra il giorno e la notte
 SISTEMA DI ALLEVAMENTO: Controspalliera, cordone speronato
 NUMERO DI PIANTE PER ETTARO: 5.500
 VENDemmIA: Raccolta manuale in cassette di uve selezionate la seconda settimana di ottobre
 VINIFICAZIONE: Pressatura soffice sottovuoto delle uve dirasate, fermentazione a temperatura controllata 14°-16° C. Affinamento sulle fecce fini per 36 mesi e poi almeno 12 mesi in bottiglia sarebbero ideali
 PRIMA ANNATA DI PRODUZIONE: 2008
 NUMERO DI BOTTIGLIE PRODOTTE: 8.000
 CAPACITÀ DI INVECCHIAMENTO IN BOTTIGLIA: fino al 2030
 GRADO ALCOLICO: 13,5% vol.
 pH - ACIDITÀ T. - ZUCCHERI R. - SOLF. TOT: 3,4pH - 5,8 g/l - 1 g/l - 100 mg/l
 NOTE DI DEGUSTAZIONE: Vino di colore giallo paglierino, dai profumi agrumati e balsamici, solfurei e giustamente minerali. Al palato si presenta fresco, sapido e molto persistente
 TEMPERATURA DI SERVIZIO: 12° C, si consiglia di lasciare respirare il vino in bottiglia o nei calici per 5-10 minuti per sentire la progressiva esplosione dei profumi
 MAMMA ARMIDA CONSIGLIA DI ABBINARLO CON: Ostriche, carpaccio di pesce, tagliatelle al pesto di pistacchio di Bronte e speck, zuppa di pesce, pesce al sale, involtini di vitello, anatra
 CURIOSITÀ: "Sire" è il re che vedi "sali"-re nel suo percorso per piantare e curare le vigne, a continua memoria che il vino è duro lavoro e che solo un attento impegno crea l'unicità



SALISIRE 2019 Contrada Martinella Etna D.O.P. White Organic wine

PRODUCTION AREA: Linguaglossa, north-eastern side of Etna
 NAME AND AGE OF VINEYARD: Martinella, 2003
 GRAPE VARIETY: Carricante, from organic method
 SOIL TYPE: Volcanic soil with abundant rounded stones
 ALTITUDE: 600 metres above sea level
 CLIMATE: Mountain climate, with crisp summer and great difference in temperature between morning and night
 TRAINING SYSTEM: Vertical trellis, spur pruned cordon
 PLANTING DENSITY PER ACRE: 5.500
 HARVEST: Meticulous grape selection, hand picked up at the beginning of October
 PRODUCTION TECHNIQUE: The grapes are destemmed and softly pressed without oxygen. The fermentation takes place at a controlled temperature of 57°- 61°F. Afterwards the wine rests inside a stainless-steel tank on the fine lees for 36 months and then at least 12 months of bottle ageing will be great
 FIRST PRODUCTION: 2008
 NUMBER OF BOTTLES: 8000
 AGEING POTENTIAL: through 2030
 ALCOHOL CONTENT: 13,5 % vol.
 pH - TOT. ACIDITY - R. SUGAR - T. SULFUR: 3,4 pH - 5,8 g/l - 1 g/l - 100 mg/l
 DESCRIPTION: Straw-yellow colour, this wine has citrus and balsamic fragrances, sulphurous and mineral notes. Savoury and fresh taste with a very long finish
 IDEAL SERVICE TEMPERATURE: 54°F, we advise to leave the wine to breathe in the bottle or glasses for 5-10 minutes to enjoy the progressive explosion of aromas
 MUM ARMIDA SUGGESTS TO DRINK SALISIRE WITH: Oysters, tagliatelle with mush of pistachio and shrimps, fish carpaccio, chowder, fried fish, turkey and vegetables
 CURIOS FACT : Salisire - Sali means "go up" and Sire means "Sir". The name of this wine reminds us that only hard work, care and passion can create a unique wine.



ETNA BIANCO CONTRADA VILLAGRANDE

Milo, home to the Bianco Superiore, every contrada with its own peculiarities.

In Villagrande we wanted to make a wine that defies time, that amplifies the unique characteristics of the Etna: freshness, aging potential, elegance.



Etna Bianco DOC Superiore Contrada Villagrande

Production Area / Milo Contrada Villagrande (700 m)

Exposure / South-East

Grape Variety / Carricante 90%, other Indigenous Etna varieties 10%

Training System / Guyot, 7000 plants per hectare

Yield / 40 HL per hectare

Fermentation and Refinement / 500L Barrels for 12 months and 12 months in bottle.

Serving Temperature / 12° C

Sight / Light Straw Yellow, Clear and Consistent.

Nose / Persistent floral, white fruits and almond fragrance.

Mouth / Elegance and balance in the mouth, persistent minerality and freshness.

Pairings / Elaborate first courses, well-cooked fish dishes, legumes and soups.

Notes / Immediately elegant but not complicated, persistent and warm, it gives evolutions and flavour contrasts that invite the sipping. For those who know how to wait for unique sensations.

By aging it shows great character and balance.

To drink within short time, but guaranteed for twenty years from the harvest.



ETNA BIANCO DOC

Area of production

Castiglione di Sicilia, Contrada Verzellara;
Castiglione di Sicilia, Contrada Pietramarina;
Linguaglossa, Contrada Arrigo;

100% Carricante, a native Sicilian grape variety, trained in espalier at 600/750m asl, at a density of 6500 plants per hectare and yield of 65 hectoliters per hectare. The average age of the vines is 15 years, manual harvest into cases in the first 10 days of October.

Vinification

Light pneumatic pressing, static decanting and racking.
Fermentation between 18°-20°C, period in stainless steel tanks on the fine lees for 4 months followed by aging in the bottle.

colore

Rosso rubino chiaro

color

Light ruby red

profumo

Olfatto ricco e opulento, con richiami floreali di viola, seguiti da note in confettura di ciliegie e more, poi humus e fungo, toni mentolati, spezie e tabacco scuro

nose

Rich and opulent nose, with floral hints of violets, followed by jammy notes of cherries and blackberries, then humus and mushroom, mentholated tones, spices and dark tobacco

sapore

In bocca si conferma caldo, solido nella struttura, ma fresco e rigoroso nella massa tannica.

taste

powerful and structured, with velvety tannins in balance with but a vibrant, crisp character. Finish of remarkable length and savoriness.

accostamenti

carni pregiate, selvaggina nobile, carni rosse brasate

pairings

fine meats, game noble, braised red meats

temperatura di servizio

16°C

temperature

16°C



Scheda tecnica annata in corso

Current vintage data sheet

Animardente

2021

ETNA ROSSO D.O.C.

100 % Nerello Mascalese

Un nuovo anfiteatro del vino, nato da eruzioni vulcaniche che nel corso dei secoli hanno dato vita ad un substrato terrestre prezioso per la viticoltura: viti principalmente a piede franco, prefillosseriche, esposte agli agenti climatici più estremi, si sviluppano su scuri terreni vulcanici derivanti dalle colate laviche. Qui in questo paesaggio quasi lunare nasce Animardente. Un nome che racconta l'anima del vulcano silenzioso, inaspettata e incandescente, che dà vita al movimento perpetuo. Una forza della natura incontenibile e seducente, espressione di un terroir unico. Il nome del vino deriva proprio dalle viscere del vulcano, dalla sua incessante attività, dal calore e dal colore del magma. Animardente è un nerello mascalese in purezza, prodotto da vigne ad alberello che si ergono a 700 metri s.l.m., su terreni a volte sabbiosi e cinerei, a volte ciottolosi e ghiaiosi sottoposti a forte escursioni termiche giorno/ notte, in condizioni climatiche estreme. Seducente, potente, materico, autentico. Etna Doc Rosso, prima vendemmia nel 2012.

A new wine amphitheater, born from volcanic eruptions that over the centuries have given rise to a valuable terrestrial substrate for viticulture. The vines are mainly prefillosserous, they are exposed to the most extreme climatic forces, and they grow on dark volcanic soils resulting from lava flows. Here in this almost lunar landscape, Animardente was born. This name tells the soul of the silent volcano which is unexpected and incandescent that gives life to perpetual motion. It represents an irrepressible and seductive force of nature, an expression of a unique terroir. The name of the wine derives precisely from the bowels of the volcano, its incessant activity, and the heat and color of the magma. Animardente is a pure Nerello Mascalese, produced from bush-trained vines that stand 700 meters above sea level, on soils that are sometimes sandy and chalky, sometimes pebbly and gravelly subjected to extreme day/night temperature swings. Seductive, powerful, textural, authentic. Etna Doc Rosso, first vintage in 2012.



ANIMAETNEA

CONTRADA SANTO SPIRITO
DI PASSOPISCIARO

zona di produzione

Etna - Contrada Santo Spirito di
Passopisciaro - Sicilia

production area

Etna volcano - Contrada Santo
Spirito di Passopisciaro - Sicily

esposizione

Nord - est

exposure

North - east

età dei vigneti

70 anni

average age of vines

70 years

altitudine

700 mt s.m.l.

altitude

700 mt a.s.l.

sesto d'impianto

1,5 mt x 1,5 mt

vineyard layout

1,5 mt x 1,5 mt

produzione per ha

40 quintali

yield per hectare

4 tons

caratteristiche del suolo

Terreno ciottoloso su colate
laviche

soil characteristics

Pebbly soil on lava flows

sistema di allevamento

Alberello

training system

Bush system

vinificazione

Fermentazione e macerazione
in acciaio a temperatura
controllata per 15 giorni con
frequenti rimontaggi

vinification

Fermentation and maceration in
temperature-controlled stainless
steel for 15 days with frequent
pumping over

maturazione

18 mesi in botti grandi

aging

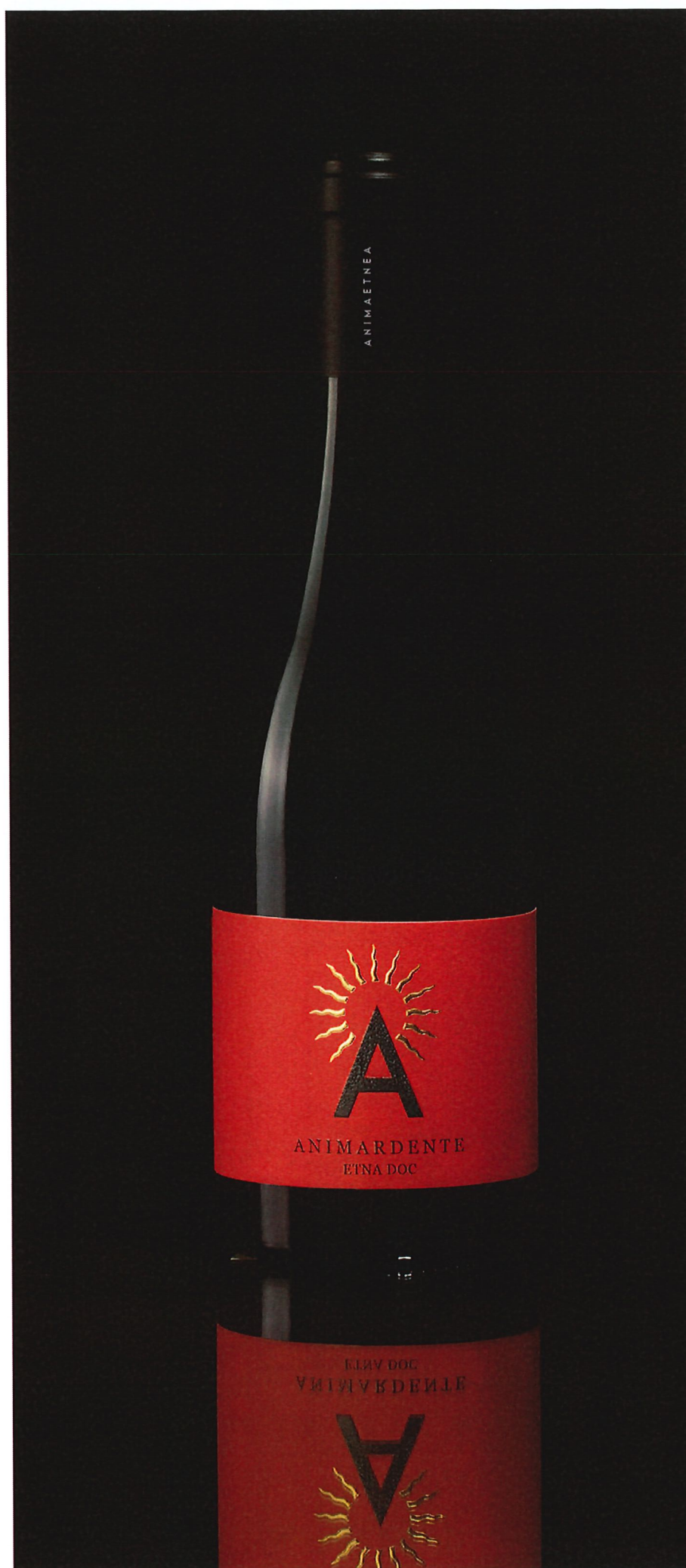
18 months in big barrels

affinamento in bottiglia

1 anno

bottle aging prior to release

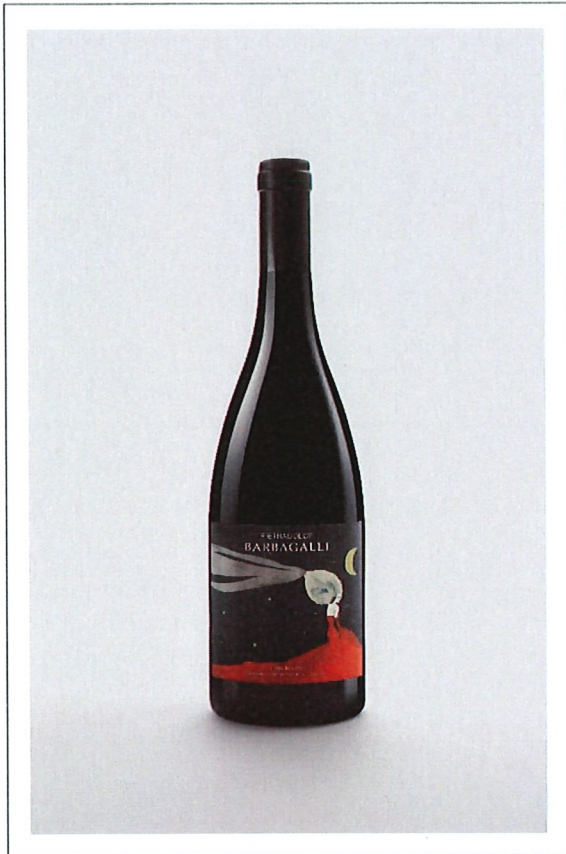
1 year





PIETRADOLCE

Vigneti in Solicchiata, Etna.



ETNA ROSSO BARBAGALLI

Classification : DOC

Production area: *Contrada Rampante*, Area "Barbagalli", Solicchiata. Northern Slopes of Mount Etna.

Altitude: 900 m.a.s.l.

Grape variety : Nerello Mascalese

Soil: Sandy and rich in volcanic rock

Cultivation system: "Sapling" shape tree from pre-phylloxera vines, 100-120 years old.

Harvest: Second decade of October

Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.

Ageing: 20 months in fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14,5% vol.

PIETRADOLCE
Contrada Rampante
95012 Solicchiata, Castiglione di Sicilia
(Catania), Italia

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ETNA ROSSO

CONTRADA
ZOTTORINOTO
2017



COTTANERA



Classificazione Etna DOC Rosso Riserva

Varietà 100% Nerello Mascalese

Numero di bottiglie 1933

Comune di produzione Castiglione di Sicilia

Zona di produzione Contrada Zottorinoto

Altitudine 750-800 metri s.l.m.

Età media dei vigneti 75anni

Resa 40 quintali di uve per ettaro

Sistema di allevamento cordone speronato-alberello

Densità di impianto 6.600-10.000 piante per ettaro

Vinificazione diraspatura soffice e macerazione a contatto con le bucce a temperatura controllata di 28° per circa 30 giorni. Fermentazione a temperatura controllata di 26°-28°C con

costanti rimontaggi e follature. Malolattica in botte di rovere francese

Affinamento 24 mesi in botte di rovere francese. Successivamente 24 mesi di affinamento in bottiglia.

Alcool 14,5

PH 3,67

Acidità Totale 5,1 g/lit

Tipo di suolo lavico

Epoca vendemmiale ultima settimana di ottobre

Vendemmia scelta dei grappoli in pianta e raccolta manuale in cassetta

Classification Etna DOC Rosso Riserva

Variety 100% Nerello Mascalese

Number of bottles 1933

Production Area Contrada Zottorinoto, Castiglione di Sicilia

Altitude 750-800 metres a.s.l.

Average age of vines 75 years

Yield 4.000 kg/ha

System of cultivation espalier-gobelet

Vine density 6.600 -10.000 plants/ha

Vinification Gentle destemming and maceration with skin contact, at controlled temperature, 28°C, for about 30 days. Fermentation in controlled temperature, 26-28°C,

with constant pumping of must over grapes and wine-pressing. Malolactic fermentation in French oak barrels.

Refining 24 months in French oak barrels.

Followed by 24 months aging in bottle

Alcohol 14,5°

PH 3.67

Total Acidity 5.1 g/lit

Type of Soil lava-alluvial

Time of Harvest last week in October

Harvesting manual, with small crates



BENANTI



ROVITTELLO
Particella No. 341
Alberello Centenario

Appellation

Etna D.O.C. Rosso Riserva

Grape varieties

Nerello Mascalese (90-95%), the indigenous red grape of Mount Etna. **Nerello Cappuccio** (5-10%), a variety grown on the volcano for centuries

Production area

Contrada Dafara Galluzzo, in the upper part of **Rovittello**, part of **Castiglione di Sicilia** (CT), on the northern slope of Mount Etna

Altitude

c. 750 m a.s.l. / c. 2,450 ft a.s.l.

Climate

Mountain climate, humid, rainy and often snowy in the colder season, with significant ventilation and diurnal range

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)

Vine density

9,000 - 10,000 vinestocks per hectare

Yield per hectare

5,500 kg/ha

Age and training system of vines

Co-planted vineyard of 100 years old, ungrafted, pre-phylloxera, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls

Vinification

Grapes are hand-picked in the last 10 days of October, destemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 20-21 days long maceration, using an indigenous yeast selected in the vineyard by Benanti after years of experimentation. Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months

Refining

In the bottle for 12 months

Tasting notes

- Color: pale ruby red with light tints of garnet
- Scent: ethereal, intense, delicate with hints of ripe fruit, chestnut flowers and noble wood
- Taste: elegant and fine tannins, balanced, remarkable persistent

Alcohol content (range)

13 - 14.5 % by VOL.

Serving temperature

18 - 19 °C / 64 - 66 °F

Food pairings

An elegant and age-worthy wine, ideal with red meat, game, sauces and mature cheese

