



cultivated in terraces held up and apart by ancient stone walls 3-4 feet high.

#### **Our messengers from Etna...**

Aglaea – the youngest of the Three Graces or Charites as they were also known the three sisters, and daughters of the God Zeus. Aglaea was the goddess of beauty, splendor, glory, magnificence and adornment. At times she acted as messenger for Aphrodite, the goddess of love.

Aglaea is significant with all our sentiments for Etna; with what our wines try to express, and how they do so. In that sense, our wines, the wines of Tenuta di Aglaea act as our messengers from Etna.

#### **The Vine & the Vineyards**

An absolute unique terroir makes the vineyards – a direct consequence of Etna and its numerous eruptions since its volcanic activity began more than half a million years ago. The lava flows hardened layers upon layers, and ashes filled on top. The result today is a very porous soil that is abundant in minerals and extremely fertile. The vineyards are

The vineyards are located at the North side of Etna 2300-2700 feet above sea level providing for a relatively cool climate but with lots of sunshine, and light not least from the reflections coming from the sea, and the surrounding mountains with their characteristically high proportion of chalk. All the vineyards are planted with Nerello Mascalese, and trained by the Alberello system. The plant density is approximately 3,200 vines per acre, and yields at a very low 1.65 pounds grapes per vine.

#### **Three Unique Locations**

The miniscule and excellent vineyard Bocca d'Orzo (.75 acre) in the zone of Randazzo combined with Passo Cannone (2.5 acres) and Santo Spirito (1.2 acres) in the zone of Passopisciaro make up the 4.5 acre production site for our wines.

Nerello Mascalese is considered most likely to be an indigenous Sicilian varietal, and is found in a large variety of clones. In our vineyards, due to old customs, we find also a few of the white carricante vines. These, however are harvested separately, and the grapes sold off.

Nerello is a grape with unique characteristics and is genuinely capable of expressing its background. It ripens late and slowly – how slow depends on the altitude that automatically provides for a cooler climate hence longer maturation period. The consequence is a grape that can offer a very distinctive and elegant nose - a very refined and aromatic profile all together.

The grapes are harvested by hand at the peak of maturity – when phenolic ripeness reaches climax, when sugar levels are perfect, and when we taste the grapes and they tell us that it is time.



## **BIANCO SICILIA**

Bright-gold color in the glass. Fresh notes of apple, light tropical scents of pineapple, and toasted notes slowly unfold as the wine sits in the glass. A fresh core of fruit gently opens up on the midpalate and is edged off with a good acidity that lingers on to the end. It is well-rounded, balanced with a smooth, long finish.

### **Appellation**

DOC BIANCO SICILIA, Carricante Comune di Castiglione di Sicilia e Randazzo (CT)

### **Altitude**

2250 feet above sea level

### **Terroir**

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals

### **Exposure**

North - North-East

### **Plant density**

3200 vines per acre

### **Training system**

Alberello

### **Grape variety**

Carricante

### **Harvest**

Middle of October

### **Yield per acre**

2.3 tons

### **Vinification**

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks

### **Maceration**

8 months in French barriques of second passage

### **Food pairing**

The wine drinks wonderfully on its own as well as it pairs great with many sorts of vegetables e.g. asparagus, light pasta dishes, various preparations of fish, especially in the form of sushi, as well as mussels, and scallops, and soft or semi-aged cheeses.





## **Talia**

Thalia is a word of Sicilian dialect and resembles 'look' as in 'look there!' It is also the name of one of the Three Graces in ancient Greek history. The wine is transparent dry strawberry red in the glass, and expresses itself in a light and elegant manner. It opens up perfumed with delicate mineral aromas particular of the lava soil, a firm body, and fresh fruit notes accompanied by gentle tannins - soft and delicate. Smooth drinking now but if patience permits, even better in five years' time.

### **Technical specifications**

#### **Appellation**

ETNA ROSSO DOC Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58

#### **Altitude**

2250 feet above sea level.

#### **Terroir**

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

#### **Exposure**

North - North-East

#### **Plant density**

3,200 vines per acre

#### **Training system**

Alberello

#### **Grape variety**

Nerello Mascalese (selection Massale)

#### **Harvest**

Middle of October

#### **Yield per acre**

5,292 pounds

#### **Vinification**

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks.

#### **Aging**

8 months in French barriques of second passage. Refinement in bottle three months.

#### **Food pairing**

Thalia goes very well with lighter meat based dishes e.g. pork, veal and poultry. Vegetables like cabbage and spinach, mushrooms, carpaccio, a diverse set of antipasti and pasta dishes are good companions as well as lighter fish dishes.





## **Aglaea**

Aglaea is name of the youngest of the Three Graces – the three sisters and daughters of God Zeus. The wine 'Aglaea' is the 'youngster' in our portfolio, and made from grapes of both old and young vines. It is bright cherry red. Dried herbs and minerals make up the gentle perfumes, while on the palate good acidity and hints of dry cherries capture the senses. A light savory mouthfeel lingers towards the end.

### **Appellation**

IGP Nerello Mascalese, Terre Siciliane Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58.

### **Altitude**

2250 feet above sea level.

### **Terroir**

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

### **Exposure**

North - North-East

### **Plant density**

3,200 vines per acre

### **Training system**

Alberello

### **Grape variety**

Nerello Mascalese (selection Massale)

### **Harvest**

Middle of October

### **Yield per acre**

5,292 pounds

### **Vinification**

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks.

### **Maceration**

Two days at 50°F - six days at 82-84°F

### **Food pairing**

Aglaea drinks well with a wide range of lighter dishes (no heavy sauces), salads and vegetables in all forms and shapes, and antipasti and snacks e.g. roasted nuts, carpaccio, salami etc.





## **Annacare**

Annacare is of the finest selection of grapes. The name is a word derived from Sicilian dialect and means 'to lull' like to gently lull a newborn to sleep. Annacare is the essence of our perception of Etna and 100 year old Nerello Mascalese that has all to tell. It is pure, like magic spring water, and offers lots of mineral notes from the many century old lava-streams from where it derives. Light fruit notes of strawberry and raspberry. Reveals velvety tannins, is elegant, complex and with a long lasting aftertaste. It shows gracefully, is extremely delicate, self-confident and sophisticated. Drinks well in five-12 years.

## **Appellation**

ETNA ROSSO DOC Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58.

## **Altitude**

2250 feet above sea level.

## **Terroir**

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

## **Exposure**

North - North-East

## **Plant density**

3,200 vines per acre

## **Training system**

Alberello

## **Grape variety**

Nerello Mascalese (selection Massale)

## **Harvest**

Middle of October

## **Rootstock**

Pre-phylloxera

## **Yield per hectare**

5,292 pounds

## **Vinification**

Fermentation in stainless steel tanks; malolactic fermentation in barriques.

## **Ageing**

18 months in French barriques, (50% new, 50% used once). Refinement in bottle minimum sixmonths

## **Food pairing**

Annacare goes well with many different ingredients and dishes. We would propose to pair it with both classic rustic Sicilian dishes as well as fine food. Lamb, vegetables, truffle, heavier fish dishes, mushrooms (funghi porcini), white meats and 'lighter' cooked red meats. Roasted nuts, and hard cheeses like comtè, gruyere, pecorino and good parmesan.

