



Ciuri di lava IGT



Grapes > Carricante

Region> vineyards of the north side of Etna, Sicily

Harvest> Manually towards the end of October

Winemaking> As soon as they arrive in the cellar, the grapes are de-stemmed and left to macerate at a low temperature, in contact with the skins, to facilitate aromatic extraction. Fermentation takes place in steel tanks, at a controlled temperature of 14/16 °C. Here, the wine rests for about 3 months, in contact with the skins. No sulphites are added.

Tasting Notes> Characteristic orange color, with complex, spicy aromas of raisins, grapefruit and tropical fruit. In the mouth it is elegant, with great flavor. It is capable of evolving for many years, improving and acquiring great personality.

Food Pairing> Fish dishes, white meats and cheeses aged for short periods. Also excellent as a wine for the whole meal.

L'Innesto IGT Bianco di Nerello Mascalese

Grapes > Nerello Mascalese

Region> Vineyards of the north side of Etna, Sicily

Tasting Notes> It is a dry wine, with mineral flavors and a certain salinity, which smells of white flowers and citrus fruits.

Food Pairing> It accompanies traditional cuisine based on fish and vegetables.

Alcohol content> 13.5% vol

Serving temperature> 10-12° C





Enrico IV Etna Bianco DOC



Grapes > Carricante

Region> Arcuria and Guardiola vineyards, located on the northern side of Etna.

Harvest> Manually in mid-October

Winemaking> As soon as they arrive in the cellar, the grapes are de-stemmed and left to macerate at a low temperature for 24 hours, in contact with the skins, to facilitate aromatic extraction. Subsequently, the must is clarified and left to ferment in steel tanks, at a controlled temperature of 14/16 °C. Here, the wine rests for about 4 months in contact with fermentation yeasts, to release all the most precious substances, such as polysaccharides and mannoproteins. After the Etna DOC certification, the wine is bottled and, before being marketed, it ages for another 4 months in the bottle.

Tasting Notes> It is a straw yellow colored wine, with spicy aromas of grapefruit, mint and tropical fruits. In the mouth it is elegant, with great flavor, capable of evolving for several years, improving and acquiring personality.

Food Pairing> Excellent with fish dishes, white meats and aged cheeses for short periods.

Puritani Etna Rosso DOC

Grapes > Nerello Mascalese

Region> Guardiola district, located on the north side of Etna, Sicily

Harvest> Manually at the end of October.

Winemaking> The grapes are vinified in steel tanks, using only the indigenous yeasts present on the skins. Maceration lasts about 14 days, depending on the individual batches of grapes. Alcoholic fermentation is carried out at a controlled temperature of 24/26 degrees Celsius. During the fermentation phase we often perform the “pumping over” to wet the cap made up of the skins so that they release color and noble substances (polyphenols, tannins and aromas). After the alcoholic fermentation, the wine is placed in large wooden barrels (10, 25 and 50 hl) where the malolactic fermentation takes place. The wine continues to rest in these barrels for about 18-20 months, during which it refines its aromatic bouquet. After the Etna DOC certification, the wine is bottled and, before being marketed, it ages for another 12 months in the bottle.

Tasting Notes> Red color of Etna wines, with ample and fruity aromas, with floral and species scents. In the mouth it is elegant, with an acid note that makes it drinkable and fragrant.

Food Pairing> Excellent with red meats, game, cheeses.





Poesia Rose



Grapes > Nerello Mascalese

Region> Corvo vineyard, located on the north side of Etna, Sicily.

Harvest> Manually in mid-October

Winemaking> The grapes are de-stemmed and left to macerate for 8 hours at a low temperature, in contact with the skins, to facilitate aromatic extraction. Subsequently, the must is clarified and left to ferment in steel tanks, at a controlled temperature of 14/16 ° C. Here, the wine rests for about 5 months, in contact with the fermentation yeasts, and releases all the most precious substances, such as polysaccharides and mannoproteins. After the DOC certification, the wine is bottled and aged for another 3 months in the bottle, before being sold.

Tasting Notes> Wine with a cadmium pink color, with a fresh aromatic profile in which hints of strawberry, morello cherry and raspberry are perceived.

Food Pairing> Excellent with roasted fish dishes, fried foods and cold cuts.

Norma Etna Rosso DOC

Grapes > Nerello Mascalese, Nerello Cappuccio

Region> Bonanno district, on the north side of Etna, Sicily

Harvest> Manually at the end of October

Winemaking> The grapes are then vinified in steel tanks, using only the indigenous yeasts present on the skins. Maceration lasts about 10 days, depending on the individual batches of grapes. Alcoholic fermentation is carried out at a controlled temperature of 24/26 degrees Celsius. During the fermentation phase we often perform the “pumping over” to wet the cap made up of the skins so that they release color and noble substances, polyphenols and aromas. After the alcoholic fermentation, the wine is introduced into barriques where the malolactic fermentation takes place. The wine continues to rest in these barrels for about 8-9 months, during which it is aged and refines its aromatic bouquet. Once the Etna DOC certification has been obtained, the wine is bottled and rests for another 12 months in the bottle, before being marketed.

Tasting Notes> A wine with the typical red color of Etna wines, which, in the mouth, is fine, elegant and very fresh.

Food Pairing> Excellent with red meats, game, cheeses.





Contrada Santo Spirito



Grapes > Carricante

Region > Santo Spirito district, on the north side of Etna, Sicily

Harvest > Manually in mid-October

Winemaking > The grapes are de-stemmed and left to macerate at a low temperature for 24 hours, in contact with the skins, to facilitate aromatic extraction. Subsequently, the must is clarified and left to ferment in steel tanks, at a controlled temperature of 14/16 °C. The wine stays for about 6 months in barrique, in contact with the fermentation yeasts, to release all the most precious substances, such as polysaccharides and mannoproteins. After the Etna DOC certification, the wine is bottled and, before being marketed, it ages for another 3 months in the bottle.

Tasting Notes > A straw yellow colored wine, with spicy aromas of grapefruit, mint and tropical fruit. In the mouth it is elegant, with great flavor. It is capable of evolving over the years, improving and acquiring personality.

Food Pairing > Excellent with fish dishes, white meats and aged cheeses for short periods.