



TENUTA
DELLE
TERRE NERE

Etna Bianco

Sicily



Appellation: ETNA BIANCO DOC

Zone: Randazzo and Castiglione di Sicilia (Catania)

Cru: n/a

Vineyard extension (hectares): produced from all the vineyards of the estate

Blend: 60% Carricante - 25% catarratto - 10% grecanico - 5% Minnella

Vineyard age (year of planting): Carricante 2012,2002 - catarratto 2012,2002 - grecanico 2012,2002 - Minnella 2012,2002

Soil Type: Volcanic

Exposure: The vineyards are located on the northern slopes of the Etna volcano

Altitude: 600-900 meters above sea level

Colour: Intense straw yellow

Nose: definitely floral, reminiscent of white and linden flowers

Flavour: Fresh and flavourful, with an evident mineral note

Serving temperature (°C): 8-10

Match with: hors d'oeuvres, pasta and rice dishes with fish, fish dishes

Average no. bottles/year: 50,000

Alcohol %: n/a

Grape yield per hectare tons: 6-7

Notes: First released vintage: 2005. Vine training system: en goble and modified en goblet. Harvest during the first ten days of October.

Vinification and ageing: White vinification with soft pressing of the clusters, static cold decanting of the must. Fermentation in steel with temperature control (13-15 degrees Celsius). The wine is bottled when ready.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .



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TENUTA
DELLE
TERRE NERE

Etna Rosato

Sicily



Appellation: ETNA ROSATO DOC

Zone: Randazzo and Castiglione di Sicilia (Catania)

Cru: n/a

Vineyard extension (hectares): this wine is produced from the young vines of all the vineyards of the estate

Blend: 100% Nerello Mascalese

Vineyard age (year of planting): Nerello Mascalese 1992,1957

Soil Type: Volcanic

Exposure: The vineyards stand on the northern slope of the Etna volcano

Altitude: 600-900 meters above sea level

Colour: "parure d'oignon" pink

Nose: typically fruity, reminiscent of cherry and ripe strawberry

Flavour: Harmonic with a pleasant acidity

Serving temperature (°C): 8-10

Match with: cooked fish appetisers, pasta and rice dishes with fish or with vegetables

Average no. bottles/year: 18,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: First released vintage: 2006. Vine training system: modified en gobelet. Harvest: first ten days of October. Vine training system: modified en gobelet

Vinification and ageing: White vinification with soft pressing of the clusters, static cold decanting of the must. Fermentation in steel with temperature control (13-15 degrees Celsius). The wine is bottled when ready.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .



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Appellation: ETNA ROSSO DOC

Zone: Calderara district, Randazzo (province of Catania)

Cru: n/a

Vineyard extension (hectares): 14

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1963,1967,1917 - Nerello Cappuccio 1967,1917

Soil Type: volcanic, very rocky, not very deep, skeletal

Exposure: The vineyards stand on the northern slope of the Etna Volcano

Altitude: 600-650 meters above sea level

Colour: Pale ruby red with mahogany hues

Nose: Intense, rich ripe fruit, spices

Flavour: Structured, full in the mouth and complex with evident, but supple tannins

Serving temperature (°C): 18-20

Match with: Meat dishes, seasoned cheese

Average no. bottles/year: 16,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: First released vintage: 2003. Vine training system: en goblet, modified en goblet. Harvest: first ten days of October

Vinification and ageing: Alcoholic fermentation and maceration with the skins with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine then matures for 16-18 months in French oak barriques, tonneaux and large casks (10-30 hectolitres). 20% new wood and for 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA ROSSO DOC

Zone: Feudo di Mezzo district, Castiglione di Sicilia (province of Catania)

Cru: Feudo di Mezzo “Il Quadro delle Rose”

Vineyard extension (hectares): 1.5

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1977,1937 - Nerello Cappuccio 1977,1937

Soil Type: Volcanic, shallow, with a prevalence of volcanic ash

Exposure: Northern slope of the Etna volcano

Altitude: 650 meters above sea level

Colour: pale ruby red

Nose: Elegant, complex, red berry and cherry notes

Flavour: Harmonic, with a good acidity and persistence, soft and silky tannins

Serving temperature (°C): 18-20

Match with: Meat dishes, seasoned cheese

Average no. bottles/year: 7,500

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: First released vintage: 2004. Vine training system: en goblet, modified en goblet. Harvest: first ten days of October

Vinification and ageing: Alcoholic fermentation and maceration with the skins with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine then matures for 16-18 months in French oak barriques, tonneaux and large casks (10-30 hectolitres). 20% new wood and for 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA ROSSO DOC

Zone: Guardiola district - Castiglione di Sicilia (Catania)

Cru: Guardiola

Vineyard extension (hectares): 1.5

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1967,1947 - Nerello Cappuccio 1967,1947

Soil Type: Volcanic with sand, pumice and volcanic ash, quite skeletal

Exposure: The vineyards stand on the northern slopes of the Etna Volcano

Altitude: 850-900 meters above sea level

Colour: pale ruby red with orange hues

Nose: Complex, with a balsamic note reminiscent of Mediterranean wild herbs

Flavour: Elegant, well balanced, with a pleasant tannic-acid note

Serving temperature (°C): 18-20

Match with: Meat, seasoned cheese

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 3.5-4.5

Notes: First released vintage 2002. Vine training system: en goblet, modified en goblet. Harvest: 10-20th of October

Vinification and ageing: Alcoholic fermentation and maceration with the skins with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine then matures for 16-18 months in French oak barriques, tonneaux and large casks (10-30 hectolitres). 20% new wood and for 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA ROSSO DOC

Zone: Calderara district, Randazzo (province of Catania)

Cru: La Vigna di Don Peppino

Vineyard extension (hectares): 1

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese - Nerello Cappuccio

Soil Type: Volcanic, shallow, rocky, traces of ash

Exposure: Northern slope of the Etna volcano

Altitude: 600 meters above sea level

Colour: Intense ruby red with mahogany hues

Nose: Complex, with notes of wild flowers, red fruit and spices

Flavour: Concentrated, but also balanced and elegant at the same time, an extremely long finish

Serving temperature (°C): 18-20

Match with: Red meat, game, seasoned cheese

Average no. bottles/year: 5,000

Alcohol %: 14.5

Grape yield per hectare tons: 3-3.5

Notes: First released vintage: 2006. Vine training system: en goblet, modified en goblet. Harvest: first ten days of October. The vines are ungrafted and are previous to phylloxera which ravaged Italy at the end of 1800s

Vinification and ageing: Alcoholic fermentation with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine matures in French oak barriques and tonneaux (30% new) for 16-18 months and for 1 month in steel.

Awards: 2014 vintage: Gambero Rosso 2017 Tre Bicchieri

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA ROSSO DOC

Zone: Santo Spirito District, Castiglione di Sicilia (Catania)

Cru: S. Spirito

Vineyard extension (hectares): 11

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1977,1917 - Nerello Cappuccio 1977,1917

Soil Type: volcanic, deep, with a prevalence of volcanic ash, very loose and dark, with not very much rock

Exposure: The vineyards stand on the northern slope of the Etna volcano

Altitude: 700-750 meters above sea level

Colour: Intense ruby red

Nose: Intense, complex, very feminine, richly floral

Flavour: Ample, velvety and with a long creamy finish

Serving temperature (°C): 18-20

Match with: Meat, seasoned cheese

Average no. bottles/year: 8,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: First released vintage: 2007. Vine training system: en goblet, modified en goblet.

Vinification and ageing: Alcoholic fermentation with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation and ageing in French oak barriques and tonneaux. Bottling after 16-18 months of wood ageing and 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





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Etna Rosso

Sicily



Appellation: ETNA ROSSO DOC

Zone: Randazzo and Castiglione di Sicilia (Catania)

Cru: n/a

Vineyard extension (hectares): made from all the vineyards of the estate

Blend: 95% Nerello Mascalese - 5% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 2012,1967 - Nerello Cappuccio 2012,1967

Soil Type: Volcanic

Exposure: The vineyards are on the northern slope of the Etna Volcano, from 600 to 900 metres above sea level

Altitude: 600-900 meters above sea level

Colour: Ruby red

Nose: Ripe fruit and sweet spices

Flavour: Well balanced, of good intensity and freshness, very elegant

Serving temperature (°C): 18

Match with: pasta and rice dishes with vegetables and with meat, meat dishes, not very seasoned cheese

Average no. bottles/year: 120,000

Alcohol %: n/a

Grape yield per hectare tons: 6-7

Notes: Produced from the young vines in all the vineyards of the estate. Vine training system: en goblet, modified goblet. Harvest: first and second ten days of October. First released vintage: 2005

Vinification and ageing: Alcoholic fermentation and maceration with the skins with temperature control (25-28 degrees Celsius). Spontaneous malolactic fermentation. The wine matures in large French oak casks (10-30 hectolitres) for 10-11 months and for 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .



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Appellation: Etna Rosso DOC

Zone: San Lorenzo District, Randazzo (province of Catania)

Cru: n/a

Vineyard extension (hectares): 4

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1967,2017 - Nerello Cappuccio 1967,2017

Soil Type: Volcanic (volcanic ash with black pumice and volcanic rock)

Exposure: The vineyards stand on the northern slope of the Etna Volcano

Altitude: 700-750 meters above sea level

Colour: light ruby red with mahogany hues

Nose: Intense, ripe fruit and spicy notes

Flavour: Structured and full in the mouth, with evident but supple tannins

Serving temperature (°C): 18-20

Match with: Meat dishes, seasoned cheese

Average no. bottles/year: 1,500

Alcohol %: n/a

Grape yield per hectare tons: 4

Notes: Vine training system: en goblet and modified en goblet. Harvest: during the first ten days of October. First vintage: 2015

Vinification and ageing: Alcoholic fermentation and maceration with the skins with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine then matures for 16-18 months in French oak barriques, tonneaux and large casks (10-30 hectolitres). 20% new wood and for 1 month in steel.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA BIANCO DOC

Zone: Contrada Santo Spirito, commune of Castiglione di Sicilia (province of Catania)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Carricante

Vineyard age (year of planting): Carricante 1975,1915

Soil Type: Deep, soft and dark volcanic soil, rich in volcanic ash

Exposure: Northern slope of Mount Etna

Altitude: 700-750 meters above sea level

Colour: Straw yellow with golden hues

Nose: Complex, with floreal and spicy notes

Flavour: Intense, flavourful, vanilla notes, ample, velvety and creamy persistence

Serving temperature (°C): 10-12

Match with: Light pasta dishes, fish, white meat

Average no. bottles/year: 6,000

Alcohol %: 13

Grape yield per hectare tons: n/a

Notes: Harvest period: beginning of October. Average age of the vines: 40-100 years. Vine training system: en gobelet and modified en gobelet.

Vinification and ageing: Soft pressing, low temperature fermentation in French oak barrels of a capacity of 5 and 10 hectolitres. Malolacting fermentation and maturation in French oak barriques for 10 months followed by finishing in the bottle for 8 months

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .





Appellation: ETNA BIANCO DOC

Zone: Contrada Calderara, commune of Randazzo (province of Catania)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Carricante

Vineyard age (year of planting): Carricante 1955

Soil Type: Volcanic ash speckled with black pumice and solid volcanic rock

Exposure: Northern slope of Mount Etna

Altitude: 600-650 meters above sea level

Colour: Straw yellow with golden hues

Nose: Complex, with floreal and spicy notes

Flavour: Intense, flavourful, vanilla notes

Serving temperature (°C): 10-12

Match with: Light pasta dishes, fish, white meat

Average no. bottles/year: 9,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: Average age of the vines: between 15 and 60 years. Vine training system: en goblet and modified en goblet. Harvest period: beginning of October

Vinification and ageing: Soft pressing, low temperature fermentation in French oak barrels of a capacity of 5 and 10 hectolitres. Malolacting fermentation and maturation in French oak barriques for 10 months followed by finishing in the bottle for 8 months

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .

