

L'ardenza

cottanera
sicilia

The name means “to burn” as the lava does from Etna when it erupts from the volcano crater. The Monduese grape is a varietal autochthonous to Savoy in France, but here it grows in lavic soil. Low yield and hand-harvested in mid-September, these grapes are vinified in temperature-controlled stainless steel tanks and after 2–3 weeks of maceration the wine is transferred to barriques with 30% new oak for 12 months. After bottling, the wine rests for 9 months in the winery before shipping.

grape varieties:

Monduese

altitude:

700m A.S.L

exposure:

North and South

soil:

Lavic

alcohol:

13.50%

tasting notes:

A ruby-red wine with bright reflexes presenting an immense bouquet. Both elegant and persistent with a vegetal note including mature fruit of marasca, cherry and blueberry and a hint of balsamic and spices. The roundness on the palate, defined by dense tannins and a note of minerality, makes for a long pleasurable finish.

Gambero Rosso

2006, 2005, 2004 L'Ardenza



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