Wijnfiche

Al Cantara - Lu Veru Piaciri | DOC Etna Rosso Nerello Mascalese - Nerello Cappuccio
Italy (SICILIA) — 2023

Domain

Al-Cantara

The Al-Cantara winery was established in 2005 with the vision of bringing artisanal wines imbued with poetry to the market. The culmination of two decades of success came in 2023 with the prestigious award of "Winery of the Year - Gran Vinitaly 2023." This recognition speaks to the meticulous work in the vineyards and cellars. While wine production is undoubtedly a team effort, the influence of Salvatore Rizzuto, the oenologist, cannot be overstated. Beyond their excellent quality, Al-Cantara wines immediately catch the eye with their sophisticated and colorful labels. Young Sicilian artists are given the opportunity to unleash their creativity, producing unique designs. Connoisseurs of Italian poetry will notice that the wines are named after works by Sicilian poets. The name "Al-Cantara" is derived from a meandering river that finds its way to the sea along the slopes of Mount Etna.

Vinification

All work in the vineyard is carried out entirely by hand. The vineyards are green-fertilised, without chemical fertilisers. The 3 hectares of vineyard have volcanic soil, rich in minerals, and date back to 2005. The strict harvest is done by hand in several passes through the vineyard. Fermentation lasts four weeks, followed by spontaneous malolactic fermentation. The wine then matures for 12 months in large and small French oak barrels, combined with stainless steel tanks, and 12 months in the bottle.

Taste

The wine has a translucent ruby-red colour with a brick-red rim. Dried flowers, red currant, almond, cinnamon, and cocoa stimulate the nose. On the palate, its elegance and firm tannins are immediately noticeable. A comparison with Nebbiolo is not far off.

Food pairing

Vegetables - zucchini | Pigswill | Meat - aged beef | Pasta - lasagna

General information

Type: Red wine
Grape varieties: Nerello Mascalese, Nerello Cappuccio
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

