



Wijnfiche

Al Cantara - Un Bellissimo Novembre | DOC Etna Rosso Nerello Mascalese Italy (SICILIA) – 2022

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

Nerello Mascalese is grown in a 1-hectare vineyard located near Randazzo, in the province of Catania, at an altitude of 620 meters above sea level. The vineyard, planted in 2005, lies on a volcanic soil, rich in minerals and characterized by stones and gravel. After harvest, the grapes undergo a 28-day skin maceration at a controlled temperature of 28 to 30 °C. Following alcoholic fermentation, a spontaneous malolactic fermentation takes place, adding further roundness to the wine. The wine is then aged for 12 months in Etna chestnut wood, followed by maturation in stainless steel tanks to preserve freshness, and finally a period of bottle aging before release. The result is a wine of character and finesse, clearly expressing its volcanic origin.

Taste

A bright ruby-red color with violet hues, highlighting the wine's freshness. On the nose, it reveals a complex and aromatic bouquet, with intense aromas of juicy raspberries and blood orange. On the palate, the wine is elegant and well-structured, offering lively freshness balanced by soft, silky tannins. Flavors of red fruit harmoniously interwine with notes of hazelnut and vanilla, derived from aging in chestnut wood barrels. The finish is long and persistent, marked by a delicate mineral aftertaste.

Food pairing

Lamb | Meat - grilled | Meat - white - southern tinted

General information

Type: Red wine

Grape varieties: Nerello Mascalese (100%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-18°C

Taste profile: Complex with firm tannins

