Wijnfiche

Al Cantara - Un Bellissimo Novembre | DOC Etna Rosso | 5+1 promoprijs
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

The Nerello Mascalese grows in a 1-hectare vineyard located near Randazzo in Catania, at an altitude of 620 metres above sea level. The vineyard was planted in 2005 on volcanic soil with stones and pebbles rich in minerals. After harvest, the grapes undergo a 28-day maceration with the skins at a controlled temperature of 28 to 30 °C. After alcoholic fermentation, spontaneous malolactic fermentation follows, giving the wine additional roundness. The wine then matures for 12 months in Etna chestnut wood, followed by ageing in stainless steel tanks to preserve freshness, and finally further bottle ageing before release. The result is a wine with character, finesse, and a clear expression of its volcanic origin.

Taste

A clear ruby-red colour with violet hues. On the nose, it offers a complex and aromatic bouquet, with intense aromas of juicy raspberries and blood orange, black fruit, mineral notes, and a spicy touch from the wood. On the palate, it is elegant and well-structured, with a lively freshness balanced by silky tannins. Flavours of red fruit blend harmoniously with notes of hazelnut and vanilla, derived from ageing 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

