



SICILIA

PIEDIMONTE ETNEO



Nuzzella

“OUR PRINCIPLE AIM IS TO ENHANCE ALL THE BEAUTY, RICHNESS AND HISTORY OF THESE PRECIOUS LANDS IN THE FLAVORS AND AROMAS OF A GOOD WINE, WHICH ENCOMPASSES ALL THE STRENGTH OF THE VOLCANO.”

On the land of fire and passion, Nuzzella sits 500 meters above sea level on the eastern slope of Mount Etna.

Founded in 2014 when Nicola Oteri and his wife Norma, purchased an old olive grove and old vineyard with native varieties of Nerello Mascalese and Carricante. The hard, but exciting work of recovering the abandoned land began, about 4 hectares total.

Placed in a unique scenario, characterized by the combination of two territories: the “white lands”, sedimentary rocks crossed by torrential incisions and not involved in lava eruption, and the “black lands”, which are the result of lava flows that have occurred over time. It is a tongue of lava soil to which the peasants gave the name of “Terremorte”, just to indicate the lands submerged by the powerful red river.

There is no use of herbicides or synthetic products and Nuzzella’s strategy for sustainable production is mainly based on the use of low doses of copper and sulfur, the contribution of organic matter to the soil, through annual overgrowth of legumes and grasses, and the use of pheromones for fighting pests.

VARIETIES: NERELLO MASCALESE, CARRICANTE, CATARRATTO
CERTIFICATIONS: ORGANIC
PRODUCTION: 8,000 BOTTLES



UNA GIORNATA AL MARE

MACERATED WHITE WINE

Grape variety: 90% Carricante, 10% Catarratto

Vintage: 2020

Growing area: Piedimonte Etneo, north-eastern slope

Denomination: Terre Siciliane IGT

Altitude: 550 meters

Soil: Lava-alluvial soil

Training system: Spurred cordon

Vineyard management: Certified organic

Age: 15 years

Plant density: 5,000 per hectare

Yield per hectare: 50-60q/ha

Collection method: Manual

Harvest: Last week of September

Production: 600 bottles

In the cellar: Destemming / crushing of the grapes and maceration on the skins for 15 days. Maturation: 5 months in French durmast tonneaux and 5 months in stainless steel.

11.5% vol.



ETMAN

ETNA BIANCO DOC

Grape variety: 90% Carricante, 10% Catarratto

Vintage: 2020

Denomination: Etna D.O.C

Altitude: 550 meters

Soil: Volcanic

Training system: Spurred cordon

Vineyard management: Certified organic

Size: 0.5 hectare

Age: 15 years

Plant density: 5,000 per hectare

Yield per hectare: 50 q/ha

Collection method: Manual

Harvest: Last week of September

Production: 3,000 bottles

In the cellar: Destemming and pressing of the grapes with maceration on the skins for 3 days. Aged in stainless steel

11.5% vol.



SCARINA

ROSATO

Grape variety: 100% Nerello Mascalese

Vintage: 2019

Denomination: Terre Siciliane IGT

Altitude: 550 meters

Soil: Lava-alluvial soil

Training system: Spurred cordon

Vineyard management: Certified organic

Age: 30 years

Plant density: 5,000 per hectare

Yield per hectare: 50-60q/ha

Collection method: Manual

Harvest: Last week of September

Production: 1,600 bottles

In the cellar: the result of two different vinifications. The first one at the beginning of September, during the harvest for sparkling wine. Grapes are first pressed very lightly in order to obtain the base of the sparkling wine and after in a more vigorous way in order to obtain the base of the rosè wine. The second vinification takes place during the harvest of red wine in the first half of October and it is used to give the rosè wine structure and color. The grapes are crushed and left to macerate for 24 hours, then they are racked. Fermentation takes place in exhausted oak tonneaux. At the end of fermentation the two masses are united and left first in the tonneaux for 2/3 months and after in steel tank until the bottled.

11% vol.



ACCHIANA

RED WINE

Grape variety: 100% Nerello Mascalese

Vintage: 2018

Altitude: 550 meters

Soil: Lava-alluvial soil

Training system: Spurred cordon

Vineyard management: Certified organic

Age: 30 years

Plant density: 5,000 per hectare

Yield per hectare: 50-60q/ha

Collection method: Manual

Harvest: Last week of September

Production: 4,000 bottles

In the cellar: Destemming / crushing of the grapes and maceration on the skins for 10 days. Once racked, the mass is divided in 2 equal parts, one part ends up in steel tanks and the remaining part in oak tonneaux. After 3 months (not 6 as Selmo) the 2 masses are united and left in steel tanks for 12 months.

A light, fresh wine, meant to drink at lower temperatures.

12.5% vol.



SELMO

ETNA ROSSO DOC

Grape variety: 100% Nerello Mascalese

Vintage: 2017

Denomination: Etna D.O.C

Altitude: 550 meters

Growing area: North-eastern slope of Mount Etna

Soil: volcanic

Training system: Spurred cordon

Vineyard management: Certified organic

Age: 30 years

Plant density: 5,000 per hectare

Yield per hectare: 50 q/ha

Collection method: manual

Harvest: First week of October

Production: 4,000 bottles

In the cellar: Refines about 18 months partly in steel and partly in French durmast tonneaux.

13% vol.



FILOMENA
SELECTIONS

