



MONTCALM
WINE IMPORTERS, LTD

VIVERA

ETNA ROSSO
Denominazione di Origine Protetta



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| WINERY | Vivera |
| WINE | Etna Rosso DOP |
| REGION | Sicilia |
| VARIETAL | 100% Nerello Mascalese |
| LOCATION OF VINEYARDS | Linguaglossa, north-eastern side of Mt. Etna (Martinella vineyard, planted in 2003) |
| ORIENTATION | North-East |
| ALTITUDE | 600 meters above sea level |
| TYPE OF PLANTING | 100% Certified Organic |
| SOIL | Volcanic soil with abundant rounded stones |
| TYPE OF CULTIVATION | Vertical trellis, spur pruned cordon. 5,500 plants per ha. |
| VINIFICATION | Grapes are carefully selected and picked by hand usually during the first week of October. Fermentation in stainless steel at controlled temperatures of 79°-84°F for approx 15 days. |
| AGING | Aged in stainless steel tanks on fine lees for 12 months. Prior to its release, it is refined in bottle for an additional 2 months. |
| ALCOHOL CONTENT | 13.5% |
| TOTAL PRODUCTION | 7,000 bottles |
| OENOLOGIST | Irene Vaccaro, Loredana Vivera |

TASTING NOTES

A youthful Etna Rosso, clear ruby red, with abundant red fruits, a bit of spiciness and flowers on the nose. Silky and smooth but with a tangy acidity that lifts redcurrant flavors and minerality. Long finish with pleasantly youthful tannins. Enjoy with traditional Sicilian *pasta alla norma* (pasta with eggplant and ricotta cheese), shrimp or mushroom risotto, pork and all savory meat dishes. Ideal serving temperature is 65°F (can be served with fish at 60°F).

ABOUT THE WINERY

In 2002, the Vivera family finally realized their dream to purchase an estate in the Martinella district of Mount Etna, on the North East side of the volcano, and build a winery there. The Viveras are a classic example of "all things Sicilian": mother Armida is from Corleone near Palermo, father Antonino from Chiaramonte Gulfi in Ragusa, and their three children, Omar, Eugenio, and Loredana born and raised in Catania. The whole family is involved in the winery.

The estate has 45 hectares of vineyards and olive groves. Martinella is where the winery is located: 12ha planted to native varieties Nerello Mascalese, Nerello Cappuccio and Carricante, all organically grown, at 550-600mt asl. Etna's mountain climate with large temperature differences between day and night, along with its volcanic soil, assist the Vivera family in creating their unique and elegant Etna wines. The other wines are made with grapes from family-owned vineyards in Corleone. A third property near Ragusa is dedicated solely to the production of extra-vergin olive oil.

www.vivera.it