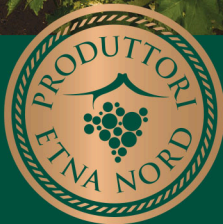


Our heart beats
ETNA NORD

OUR ORIGINS ALLOW US TO SEE
WHERE WE ARE GOING MORE CLEARLY



The union
OF VALUES

TRADITION, TERRITORY, EXCELLENCE





We are located among the vineyards on the north side of the volcano, between the municipality of Castiglione di Sicilia and the hamlets of Solicchiata and Verzella.

Platania Giuseppe, Platania Antonio, Di Bella -Tenuta Antica Cavalleria, are the three smallholdings that came together to form **Produttori Etna Nord**.

Ours are “contrada” wines, made from hand-picked native grapes. **All our vineyards are in organic conversion.**

The strong bonds and friendship between the associates, and the shared values such as passion, commitment, and tradition, have allowed Produttori Etna Nord to establish itself and helped its members to grow together, making the most of the authenticity and originality of the vine and the terroir.





Our Etna DOC wines, distinguished by depth, fresh yet savoury notes and a mineral personality, reflect the volcanic essence of the land and its proximity to the sea. Viticulture on the northern slopes benefits from moist air and deep, ancient volcanic soils rich in organic matter which bring out the unique sensory qualities of the wines, each of which varies depending on grape variety and terroir. Nerello Mascalese and Nerello Cappuccio are grown on the high-altitude black soils. The result sees a red wine with an intense aroma and elegant structure, as well as a fresh, mineral rosé. The Carricante grapes, on the other hand, lend our Etna white a fresh, sapid, mineral flavour.

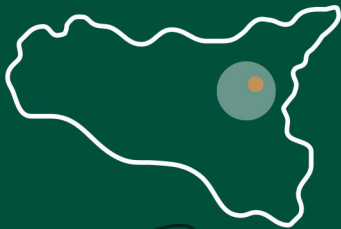
TASTING & TOURS

Your senses will be stimulated as you explore our vineyards and the places that give rise to Etna DOC wines. A walk through our vines will bring you to the charming seventh century Cuba Bizantina, a masterpiece of domed Sicilian archaeology. The tour takes in the breathtaking views of the Valle dell'Alcantara, with the medieval village of Castiglione di Sicilia and the majestic silhouette of Etna providing the backdrop.

welcome!



*From an intermingling
of Contrade, from identical
varieties produced by
ancient family cultivators,
we produce differently
'Typical' wines and
extra virgin olive oils.*



C.da SCIAMBRO
vigna Cavalleria
vigna Santa Domenica

C.da CRASÀ

Contrada wines



Etna ROSSO *DOC*

Diego, Ambra and Mauro, the apples of their grandfather Vincenzo's eye, provide the name DAM. Its dark colour is that of its homeland, Etna, which warms the heart of our wine.

The organoleptic characteristics of Nerello Mascalese and Nerello Cappuccio varieties are manifested in an elegantly intense ruby red colour, and notes of blackberry. It has a persistent character and tannins that are sweet and mellow on the palate.



volcanic
soil



hand-picked
harvest



numbered
bottles





Etna ROSATO *DOC*

For the summer solstice, we focus on rosé. A fresh Nerello rosé, fragrant but with good structure, to be drunk on late summer afternoons, in the shade of a portico, perhaps accompanied by a nice bruschetta with pachino tomatoes, basil and anchovies. Poured into the glass, its colour is delicate but bright pink, and it offers floral hints and notes of red fruit and undergrowth.



volcanic
soil



hand-picked
harvest



numbered
bottles





volcanic
soil



hand-picked
harvest



Etna ROSSO *DOC*

“Q’Assaggia” is made from Nerello Mascalese grapes cultivated in the “Crasà” district, which lies between the lava flows and the woods surrounding Solicchiata. Elegant and wondrously complex, it offers hints of cherry and plum, and notes of leather and tobacco. Q’Assaggia is an invitation to experience the spirit of hospitality; conviviality; and sharing that is typical of Sicilian culture.



Etna **BIANCO** *DOC*

White wine from Carricante and Catarratto grapes with a straw-yellow hue and magnificent flavour. Powerful aromas; it is an immersion in the Mediterranean and pure volcanic emotion. Honey, yellow flowers and citrus fruits proudly proclaim its territorial identity. That sense of sea that is present everywhere on Etna even when you do not see it, with a tangy, salty mineral vein that tastes of surf, cliff-face, oysters and clams, and the sun beating down directly over the Byzantine ruins of its vineyards.



volcanic
soil



hand-picked
harvest



numbered
bottles



Extra Virgin **OLIVE** *OIL*

Our EVO oil comes from cold-pressed whole olives from Nocellara dell'Etna, San Benedetto and Brandofino, expertly blended together. These three Sicilian cultivars vaunt a long tradition, and yield a fruity, sharp, spicy, and intense oil, with a green colour with golden flashes.



volcanic
soil



manual
picking

bottle size
250 ml / 500 ml





Castiglione di Sicilia

Randazzo

- Sciambro
- Crasà
- Santa Domenica

Taormina

● Linguaglossa

● Piedimonte
Etneo

Fiumefreddo di Sicilia

ETNA

Riposto

Acireale



Locate us!

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BOOKING TASTINGS

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