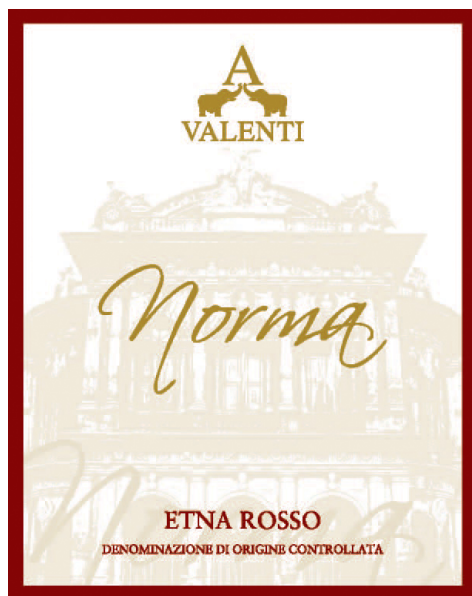


Valenti

NORMA ETNA ROSSO - 2012

REGION: ITALY - SICILY



VALENTI

The father-son team of Giovanni and Alessandro Valenti have embarked upon the journey to produce the very best wines from their homeland of Mount Etna in Sicily. Being avid lovers of literature and music, the names of their wines reflect this passion. **Enrico IV**, Henry IV (Enrico IV) is an Italian play by Luigi Pirandello; **Puritani** – I puritani (The Puritans) is an opera in three acts by Vincenzo Bellini; **Norma** is an opera in two acts by Vincenzo Bellini. **Poesia** is Poetry in Italian.

GRAPES / SOILS

100% Nerello Mascalese	Planted 2004, 2010, 2011, 2012, 2015	Black volcanic; tan volcanic & clay
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THE WINE

Vineyard Profile

- As luck would have it, the first Valenti purchase was the famed Guardiola vineyard, the highest vineyard in Etna at 700-800m (2296-2624 ft). Subsequent purchases, including a vineyard older than 100 years, have also proven to be outstanding.
- The Valenti holdings are a mixture of some very old vines (mostly 40-50 years of age) and new plantings.
- The vineyards are all some of the highest in the Etna region and with elevation comes cooler terroir.
- The vineyards are planted primarily with the famed red variety of the region, Nerello Mascalese, a little Nerello Cappuccio, and for white wine Carricante.
- Vineyard Location: Etna north-east
- Position and type of land plot: lava, north-east; altitude 750m (2460ft).
- Giovanni is rigorous about implementing organic farming practices and uses only natural products to prevent disease and treat the vines. The diversity of plants and herbs throughout the vineyards is testimony to these farming efforts. Add soil tilled by donkeys and other farm animals, plus hand-harvesting, and you get true artisan viticulture.

Winemaker's Notes

- Nerello Mascalese and Nerello Cappuccio are two varieties that originated on the island of Sicily.
- Nerello Mascalese takes its name from the Mascari plain in Catania. DOC Etna Rosso is considered the finest example of wine made from this grape due to the protracted ripening season from high altitude vineyards.
- Etna D.O.C. Rosso/Rosato: Nerello Mascalese (minimum 80%), Nerello Cappuccio/Mantellato (no more than 20%). Up to 10% other non-aromatic grapes, including white, can be included.

Technical Information

- Type of wine: red Etna D.O.C.
- Variety of grape: 100% Nerello Mascalese.
- Fermentation: Cold maceration, fermentation at controlled temperature.
- Alcohol content: 13.5%.
- Acidity: 6 g / l.
- Aging: Oak barrels from Slovenia eight months, further bottle aging for 4 months.
- Bottle Type: Bourgogne dubonetta.
- Serving temperature: 58-61° F.

REVIEWS

Norma Etna Rosso – 2012

91 Points - Wine Enthusiast, April, 2015

This opens with lovely aromas of ripe wood-land berry, baking spice, crushed blue flower and a balsamic note. The juicy palate offers ripe dark cherry, crushed raspberry, licorice and white pep-per alongside firm tannins and fresh acidity. The mineral driven finish closes on an anise note. —K.O.

GENERAL INFO

Country	Italy
Region	Sicily
Appellation(s)	Mount Etna
Proprietors	Giovanni & Alessandro Valenti (father & son)
Founded	2000
Winemaker	Emiliano Falsini
Annual Production	4,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable