Vino Di Anna

Sicily, Italy

Winemaker: Anna Martens & Eric Narioo
Region: Sicily, Italy
Location: Solicchiata, Italy
Appellation: Mt. Etna Northern Slope

Mt. Etna Northern Slope, Vittoria (limestone clay soil), Marsala (sandy soil), & Alcamo hills

Each grape was fermented by indigenous yeasts to dryness, undergoing malolactic fermentation spontaneously and were blended together at the end of October. The finished wine remained on light lees and was bottled early February.

Practicing Biodynamic

40% Carricante, 30% Inzolia, 20% Grillo, & 10% Cataratto

About the Winery/Winemaker

Anna Martens and Eric Narioo started making wines on Mt. Etna in 2008, after years of touring the world making wines for the likes of Petaluma in the Adelaide Hills, Ornellaia in Coastal Tuscany, and Passopisciaro on Etna. It was at Passopisciaro as assistant winemaker from 2005-2008 that Anna feel in love with the idea of Etna. She was a central figure in pushing the Contrada (Single Vineyard) system that we know today forward. Leading some of the first tastings on the island to drive the narrative of the sites. Today, with a team of locals, they farm regeneratively, eight hectares of terraced land, divided into small vineyard plots scattered across the north and northwestern face of the volcano, at varying altitudes. Century old olive trees, cherry, apple, pear, peach, apricot, almond, walnut and chestnut are interspersed amongst the vines. Work is extremely labor intensive with all activities being done by hand and no agrochemicals used.