

Vino Di Anna

Sicily, Italy

Winemaker: Anna Martens & Eric Narioo

Region: Sicily, Italy

Location: Solicchiata, Italy

Appellation: Mt. Etna Northern Slope



Various high-altitude sites designated for this wine.

The grapes were macerated for four to five days, being foot trodden or plunged daily. The fermenting must was then pressed and continued



fermenting in qvevri, large oak casks (20hl), chestnut barrels (11hl) and a stainless steel tank to dryness.

Blended and left on fine lees until bottling.



Practicing Biodynamic



90% Nerello Mascalese, 5% Nerello Capuccio, 2% Grenache, & 3% local white blend



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.