

Vino Di Anna

Sicily, Italy

Winemaker: Anna Martens & Eric Narioo

Region: Sicily, Italy

Location: Solicchiata, Italy

Appellation: Mt. Etna Northern Slope



Old bush vines (80–110 years old)
located on the northern slopes of
Mount Etna



Destemmed and fermented with
indigenous yeasts in two Georgian
qvevris. Qvevris sealed after
fermentation to mascerate for 6
weeks. Pressed, blended and sat on
fine lees in a qvevri before maturing
for 6 months in old wooden barrel.



Practicing Biodynamic



100% Nerello Mascalese



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 fell 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.