



GAUDENSIUS BLANC DE NOIR ETNA'S PRELAGE WITH FIRRIATO'S STYLE

VOLCANIC Line

CLASSIFICATION: D.O.C. Etna

GRAPE VARIETY: Nerello Mascalese

VINEYARD LOCATION: North/northeastern slope of the countryside around Mt. Etna

ORIGIN OF THE GRAPES: Contrada Verzella, Contrada Imbischi, Contrada Feudo

EXPOSURE: North Eastern side of the Volcano (650 metres above sea level)

TYPE OF SOIL: Sandy, with high drainage capacity

TRAINING SYSTEM: Alberello Etno

PLANTS PER HECTARE: 3.500

YIELD (KG. PER HECTARE): 5.000 kg

HARVEST PERIOD: Hand picked. End of September

VINIFICATION: Soft pressing of whole grapes and fermentation at controlled temperature

PRODUCTION METHOD: Second fermentation in bottle (classic method)

SECOND FERMENTATION TEMPERATURE: 16 °C

AGEING: In contact with the yeasts for over 32 months with frequent "Coup de poignet" to favor the complexity on the nose and palate

DOSAGE: Brut

ALCOHOL: 12.60 % vol. | **PH:** 3.07 (average) | **TOTAL ACIDITY:** 7.75 g/l (average)

SUGARS: 6 g/l (average)

1ST YEAR PRODUCTION: 2009

PRODUCTION OF VINTAGE YEAR: 60.000 bottles

FORMATS: 75 cl and 1.5 L

SERVING TEMPERATURE: 8°C

CARATTERISTICHE: distinguished by a white, intense mousse and exuberant bead that make it a sparkling wine of rare intensity. The elegance of Mount Etna's wines is faithfully interpreted by Gaudensius, which represents a unique and evolving land at the highest level.



TASTING NOTES



COLOR

Pale straw yellow tending to bright gold.



NOSE

Clear, very fine and complex, with prevailing scents of berries, crusty bread, aniseed and mineral hints.



PALATE

Complex taste, well-bodied yet very fine. Lingering, sapid and mineral with a pleasant aftertaste of currants and almonds.



PERLAGE

Numerous bubbles, persistent, fine and elegant.





LE SABBIE DELL'ETNA RED RED FIRE AND PASSION

VOLCANIC Line

CLASSIFICATION: D.O.C Etna

GRAPE VARIETY: Nerello Mascalese and Nerello Cappuccio

VINEYARD LOCATION: Territory of Castiglione di Sicilia (Catania, Sicily) - Cavanera Etna Estate

ORIGIN OF THE GRAPES: Different vineyards in the North Area of the Etna

SOIL COMPOSITION: Loamy - sandy of volcanic origin, highly draining

EXPOSURE: North area side of the volcano: vineyards placement from 550 to 700 m a.s.l.

TRAINING SYSTEM: Alberello Etno

VINES PER HECTARE (EA): 4.000/4.500

YIELD (KG. PER HECTARE): 7.500/7.700 kg

HARVEST PERIOD: Hand-picking - the 2nd and the 3rd week of October

FERMENTATION TEMPERATURE: 26°-27°C

PERIOD OF FERMENTATION: 14 days

VINIFICATION METHOD: The vinification carried out uncontrolled-temperature steel tanks in accordance to red wines tradition

MATURATION IN BOTTLE: 6 months

ALCOHOL: 13.80% vol. | **PH:** 3.25 (average) | **TOTAL ACIDITY:** 5.91 g/l (average)

1ST YEAR PRODUCTION: Vintage year 1994

VINTAGE PRODUCTION: 160.000 bottles

FORMATS: 75 cl

SERVING TEMPERATURE: 16°-18°C

RECOMMENDED GLASS: Not too wide, with slightly rounded bowl

CHARACTERISTICS: it is a classical wine that fully expresses its extraordinary terroir, namely that of Mount Etna, Europe's largest active volcano; the unique sharpness and overwhelming and austere character are blended with the enjoyable exquisiteness.

TASTING NOTES



COLOR

Bright ruby red color with lively shades of purple.



NOSE

It affords typically mineral, ripe and elegant notes that unfold alternating intense and distinct hints of blackcurrants, prune jam, black cherries, liquorice, pepper and wilted violet.



PALATE

Well-balanced and harmonious, it develops with energy and liveliness; it is rich, warm and refined, with suave tannins of extraordinary lineage; The notheworthy lingering aroma is impressive as well as the rewarding juicy finish.





CHIARAMONTE NERO D'AVOLA THE BALANCE AND STRENGTH OF NERO D'AVOLA



CLASSIC Line

CLASSIFICATION: D.O.C. Sicilia
GRAPE VARIETY: Nero d'Avola
VINEYARD LOCATION: Trapani countryside – Dàgala Borromeo Estate
SOIL COMPOSITION: Mid-mixture, mostly clayey
EXPOSURE: The vineyards have south/south-westerly exposure (230 meters above sea level)
TRAINING SYSTEM: Cordon trained, spur pruned / Guyot
VINES PER HECTARE (EA): 5.000/5.500
YIELD (KG. PER HECTARE): 7.800/8.000 kg
HARVEST PERIOD: Hand-picking - 3rd week of September
FERMENTATION TEMPERATURE: 26°-28°C
PERIOD OF FERMENTATION: 10 days
VINIFICATION: The vinification is carried out in controlled-temperature stainless steel tanks in accordance to red wines
MATURATION: 6 months in American durmast barriques
MATURATION BOTTLE: 6 months
ALCOHOL: 13.95 % vol. | **PH:** 3.49 (average) | **TOTAL ACIDITY:** 5.32 g/l (average)
1ST YEAR PRODUCTION: Vintage year 2000
VINTAGE PRODUCTION: 500.000 bottles
FORMATS: 75 cl and 37.5 cl
SERVING TEMPERATURE: 16°-18°C
RECCOMENDED GLASS: Medium-sized, slightly rounded bowl

CHARACTERISTICS: made entirely from Sicily's most important red grape, it is a daring and strong, at times even austere and reserved wine; its extraordinary nature unfolds fully if it is left the time needed to express itself.

TASTING NOTES



COLOR

Intense ruby red with lively purplish hues along the edges.



NOSE

It has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and bilberries, cloves, black pepper, liquorice, dark chocolate and humus.



PALATE

It admirably blends all its power with expressive delicacy revealing a suave depth; it has an assertive character that is well tempered by the silky and delightful tannins; the match between nose and palate is polished and extraordinary.





SANTAGOSTINO RED

THE LABEL THAT HAS MADE FIRRIATO FAMOUS ALL OVER THE WORLD



PREMIUM Line

CLASSIFICATION: IGT Sicilia

GRAPE VARIETY: Nero d'Avola and Syrah

VINEYARD LOCATION: Trapani countryside – Baglio Soria Estate

SOIL COMPOSITION: Calcareous - clayey

EXPOSURE: The vineyards have a south/south-westerly exposure (200 meters above sea level)

TRAINING SYSTEM: Cordon trained, spur pruned / Guyot

VINES PER HECTARE (EA): 5.500/6.000

YIELD (KG. PER HECTARE): 7.000/7.300 kg

HARVEST PERIOD: Hand-picking - Nero d'Avola in the 2nd week of September while Syrah in the 1st one

FERMENTATION TEMPERATURE: 24°-26°C

PERIOD OF FERMENTATION: 10 days

VINIFICATION: Vinification is carried out in stainless steel tanks at controlled temperature, according to traditional red wine vinification method. The malolactic fermentation is carried out

MATURATION: 8 months in American durmast barriques

MATURATION BOTTLE: 6 months

ALCOHOL: 14.35 % vol. | **PH:** 3.57 (average) | **TOTAL ACIDITY:** 6 g/l (average)

1ST YEAR PRODUCTION: Vintage year 1991

VINTAGE PRODUCTION: 120.000 bottles

FORMATS: 75 cl and 1.5 L

SERVING TEMPERATURE: 16°-18°C

RECOMMENDED GLASS: Slightly rounded balloon glass

CHARACTERISTICS: it is a wine that has made the history of modern Sicilian wine-making; it is very appreciated by international markets; complex with a superior character; an incredibly pleasant drinking experience with an almost fleshy fruit; a star in its category.

TASTING NOTES



COLOR

Deep intense ruby red color with lively shades of purple.



NOSE

It affords concentrated, well-defined nuances of marasca cherries, wild berries, rhubarb, cloves, aromatic herbs and prunes that alternate and blend with charming hints of liquorice, ink and tobacco leaves.



PALATE

Suave, soft and caressing, it reveals its great and intensely Mediterranean character admirably blending a powerful and hearty texture, an extraordinary vivacity, silky and fine tannins.



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