



September 2024 Session Report

Session Theme: Etna – Nerello Mascalese & Nerello Cappuccio

Voters: 33

Food Scoring: 6.23/ 10

Session team: Daniel Cassar Darien & Garreth Fenech


Date: 24/09/2024

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Cuvee Carole	Maison Ventenac	2023	Chardonnay	Languedoc-Roussillon, France	14.71	€ 7.50	Holy Wines	6
A	Vinupetra	I Vigneri di Salvo Foti	2018	Nerello Mascalese, Nerello Capuccio, Alicante (Grenache)	Etna, Sicily	15.67	€ 45.60	IV Cellars	8
B	Passorosso	Vini Franchetti	2021	Nerello Mascalese	Etna, Sicily	14.97	€ 45.00	Vini & Capricci	7
C	Etna Rosso D.O.C. Moganazzi-Voltasciara	Le Vigne di Eli	2016	Nerello Mascalese	Etna, Sicily	14.79	€ 35.97	FarsonsDirect	7
D	Centenario	Azienda Agricola Sciara	2018	Nerello Mascalese	Etna, Sicily	15.68	€ 87.00	Hansa	8


Average
consumption
per person

1.09


Wine: Cuvee Carole 2023 – Maison Ventenac	Region: Languedoc-Roussillon, France
Alcohol Content: 12.5%	Critics Avg rating: 90
Description Another Chardonnay? Yes, but this one is different. Grown in the terroir of the Languedoc but also with oceanic influence from the Atlantic and there aren't so many oceanic Chardonnays around. This sunny Chardonnay is also tight, lively and with added 5% Gros Manseng. Grapes are pressed in a pneumatic press and processed in an oxidative method. Cold clarification. Fermentation at 18° in 300 hl stainless steel tanks. 25% malolactic fermentation. Ageing on fine lees for 2 months.	
Tasting Notes Soft and subtle on the nose with baked bruised apple and the tiniest hint of brioche on the palate. It's layered with good depth of flavour and enough acidity to sustain interest and freshness ending with a long finish.	
Pairing A perfect wine as an aperitif, or with a Provençal tuna flan, gambas fritters, scallops gratin or a veal escalope à la normande.	




Wine: Vinupetra 2018 – I Vigneri di Salvo Foti	Region: Etna, Sicily
Alcohol Content: 13.5%	Critics Avg rating: 91
<p>Description</p> <p>Vinupetra is an Etna Rosso produced in the Vigna Calderara in Contrada Porcaria along the northern slopes of Mt. Etna at an elevation of 700 meters. The native vines are Nerello Mascalese and Nerello Cappuccio, along with Alicante and what locals call “Francisi”. The vineyard covers 0.85 hectares with an average vine age of 100 years, with only Etnean alberello (bush-trained) and 1m x 1m vine spacing. The vineyard is cultivated and harvested by hand using only natural products. During fermentation and winemaking, there has been no use of fridges and biotechnology. Racking and bottling are carried out following moon phases. In Sicilian dialect, Vinupetra means “wine produced in a land full of stones”.</p> <p>Tasting Notes</p> <p>A very well-resolved and composed wine that shows deep, dark, ripe plum and cherry fruit aromas, some terrific dark, stony, minerally accents. It has a sanguine edge, really lovely depth and focus, and a bright fragrance. The palate's built on ripe and rich tannins, with really convincing depth and dark fruits, sweet, ripe and long. A terrific wine.</p> <p>Pairing</p> <p>Perfect with land dishes such as roasts, game, braised meats and mature cheeses. Also excellent with first courses based on meat sauce and high-quality cured meats.</p>	




Wine: Passorosso 2021 – Vini Franchetti	Region: Etna, Sicily
Alcohol Content: 14.5%	Critics Avg rating: 94
<p>Description</p> <p>100% nerello mascalese. From ancient vines between 80-110 years old and from different terroirs on different lava flows. A blend of ancient grapes of Nerello Mascalese from different vineyards located at different altitudes on the northern side of Etna. In general, the highest districts lie on more gravelly soils to coarser grain, while the lower ones on the finer and deeper soils composed of older lava flows, now oxidized and reduced to lava dust. This wine concentrates the characteristics of different terroirs in a single bottle to offer a global idea of a territory.</p> <p>Tasting Notes</p> <p>Passorosso 2021 beckons us on an odyssey through the wilderness with its bouquet of wild berries and blackcurrants. Upon decanting, it unveils hints of ash and leather, interwoven with a whisper of graphite and anise. On the palate, sandalwood imparts an exotic flair to its robust and vivacious character. This red wine, with its understated ripeness and subtle spices, exhibits a concentration that encapsulates the essence of its volcanic terroir.</p> <p>Pairing</p> <p>Hamburgers, Soft cheeses, Red meat, Game, White meats, Charcuterie, Cured cheeses, Blue cheeses.</p>	



Wine: Moganazzi-Volta Sciara Etna Rosso 2016 – Le Vigne di Eli	Region: Etna, Sicily
Alcohol Content: 14.5%	Critics Avg rating: 90
Description Etna Rosso "Moganazzi - Volta Sciara", 2016 - delicious wine with a rich taste and generous aroma, the style of which resembles Burgundy. The wine is made from the grapes of Nerello Mascalese and Nerello Cappuccio, grown on a tiny area of 0,7 hectares located on the northern slope of the Etna volcano, at an altitude of 650 meters above sea level. Vines of both varieties were planted here on volcanic soils with an admixture of black pumice and volcanic ash, in 1950. The vineyard is cultivated by organic methods. Harvest is collected manually in the first ten days of October. Maceration on the skin and fermentation with natural yeast last about 10 days. Then the wine is placed in oak barrels (20% - new), where the apple-milk fermentation is carried out and aged for 18 months. Before bottling Etna Rosso "Moganazzi - Volta Sciara" is not filtered, so with time, a natural sediment may appear on the bottom of the bottle	
Tasting Notes In the generous, rich aroma of wine, pure tones of red cherry, violets and resins are supplemented by a bright minerality. The taste of wine is dense, juicy, rich, creamy, soft, with shades of red cherry and raspberry, notes of mocha, smoke, ash and spices. In the long aftertaste, mineral tones predominate. Full-bodied tasting, similar to Burgundy wines, elegant and fresh.	
Pairing Enjoy with seasoned meats and cheeses. fried dark meat with a strong sauce, spicy cheese or enjoy the wine on its own.	



Wine: Centenario 2018 – Azienda Agricola Sciara	Region: Etna, Sicily	
Alcohol Content: 14.0%	Critics Avg rating: 95	
<p>Description</p> <p>Stef Yim, an Asian-American who, after having refined himself as a sommelier in Los Angeles and aware of wine-making experiences in California and France, becomes an oenologist and founds Sciara Agriculture Company. He finds his credo in the uniqueness of the Etna volcanic soil so much so that he wants to push himself ever closer to the crater. On the north-eastern, north-western and south sides of the mountain Etna, the vineyards, some of which are over a hundred years old, are naturally arranged in bush form. The company also owns the highest red grape vineyard in Europe, located at about 1500 metres.</p> <p>The wine is made from vines with 100 years old or more. The word "Centenario" means a person has lived over a 100 years. These precious vines are found in our various contrade such as Barbabecchi, Feudi di Mezzo and Nave. This wine can truly demonstrate the full potential of the volcanic soil and the grape variety. Works in the vineyards are all done by hands in the most natural way possible with no irrigation, chemical fertilization or pesticide treatments etc.</p> <p>Tasting Notes</p> <p>The aroma unfolds scents of brambleberries, crushed rocks and wood moss. It is intense yet elegant on the palate with layers of dried herbs and red fruits that gradually turn into a seductive earthy sensation. Great balance all the way till finish.</p> <p>Pairing</p> <p>Game dishes, Heavy meat dishes, Rich pasta</p>		







