



VIVERA A'MAMI

£29.50

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The Vivera winery is based in Linguaglossa, on Mount Etna, one of the most fascinating and magical places in Sicily.

In 2002, the Vivera family realised their dream to purchase an estate on the North Eastern side of the volcano and build a winery there. The Viveras are a classic example of “all things Sicilian,” with mother, Armida, and father, Antonino, coming from Sicily and their three children, Omar, Eugenio, and Loredana born and raised in Catania, close to the base of Etna. The whole family is involved in the winery.

The estate has 45 hectares of vineyards and olive groves divided into three properties: 12 hectares in Martinella at 550-600 meters above sea level are planted with native grape varieties of Nerello Mascalese, Nerello Cappuccio and Carricante, all organically grown. Etna’s mountain climate with large temperature differences between day and night, along with its volcanic soil, assist the Vivera family in creating their unique and elegant Etna wines.

Etna Rosso is produced from hand-picked Nerello Mascalese grapes, from a single vineyard located 600 metres above sea level. Following harvest, the grapes are gently destemmed and then the maceration occurs in stainless steel tanks for 15 days, the wine matures in stainless steel tanks on fine lees for 16 months. Before its release, it is lightly filtered and refined in bottle for 2 months.

50% of this wine is made of grape of Carricante grapes cultivated in the Contrada Martinella vineyard on the slopes of Etna where the soil is volcanic with abundant rounded stones. The other 50% of this wine is made of

Chardonnay grown in Corleone to the West at lower altitudes. The soil here is yellow-brown colour, clay-calcareous and the climate warmer.

This is a fresh, yet full bodied, textural white wine with seductive, creamy layers of ripe peach, yellow plum,, almond and minerals with fresh grapefruit notes and a crisp, smoky mineral acidity on the lingering finish.

