

Tuscan VINEYARD Imports



TENUTA DI CASTELLARO Porticello IGT Terre Siciliane Bianco

Imported by: **Carlotta Scotti Pignato - Tuscan Vineyard Imports**
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
Carlotta@tuscanvineyardimports.com

Tenuta di Castellaro is one of a handful of artisan Sicilian producers of the **I Vigneri** consortium, under the tutelage of esteemed enologist **Salvo Foti**. To be exact it is the only Lipari producer. Salvo Foti made his mark at the Benanti winery where he and Giuseppe Benanti are credited with rescuing the native Etna varieties and introducing low intervention Etna wines.

The organic wines of Tenuta di Castellaro stem from the massal and clonal selection of the healthiest and oldest native vines on the Aeolian Islands, to which they pay tribute in the blends they produce. They differ from the typical varieties of Etna and Sicily.

Harvest is done by hand. The vinification process takes place by gravity without the use of pumps in the various racking phases, excluding all forms of mechanized intervention, and fermentation takes place using native yeasts in order to respect and enhance

the qualities of the fruit that arrives intact from the vineyard, healthy and rich in all of the quality components typical of a well-executed Etna alberello vine-growing process.

web site: Tenuta di Castellaro

**Tenuta di Castellaro
Porticello IGT Terre Siciliane
Bianco 2017 Carricante 60%,
Moscato Bianco 40%
Production 20,000 Bottles
12.5% abv**

Direct pressing of grapes in pneumatic presses. No must clarification only static settling at 16C. Carricante stays in 30HL barrels with stirring of the lees for about 3 most. Wine is decanted repeatedly to clarify, then spends 1 mo. in bottle.

Tasting Notes:

Dry white wine, born of the combination of Carricante and White Moscato. Herbaceous aroma with notes of Artemisia. Fruity taste with hints of apple. Fresh and balanced. Good acidity and minerality. Fruity aftertaste. Age worthy 4-5 years.

**2017 - 17 J. Robinson / J.H.
2017 - 91+ WA / M. Larner**

If you are a lover of crisp and tonic Italian whites, I absolutely recommend this excellent value wine...

If you are not familiar with these wines I strongly recommend you seek them out. Tenuta di Castellaro is the only estate on the island of Lipari I know of that exports their wines to foreign markets.

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TENUTA DI CASTELLARO Pomice IGT Terre Siciliane Bianco

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**Tenuta di Castellaro IGT Terre Siciliane Bianco, 2017, Malvasia delle Lipari 60%, Carricante 40%
Production 15,000 Bottles 12.0% abv**

Bianco di Pomice is a product of the volcanic earth of the island of Lipari - it contains the sun and a notable briny minerality among its deep roots. Age-worthy 8-10 yrs.

Produced through an unusual combination of the native Malvasia delle Lipari varietal - vinified dry - and Etna Carricante which adds elegance and tanginess to the sugary power of the Malvasia.

Direct pressing of grapes in pneumatic presses. No must clarification only static settling at 16C, fermentation at 20C in ss vats (Malvasia) and barrels of 3rd & 4th passage (Carricante). 6 mo. sur lie. Natural clarification by decanting. Aged in bottle min. 2 mos.

Tasting Notes:

A very fine dry wine, fresh on the nose and the palate: citrus fruits and wild flowers with fruity and almond notes enveloping and with a long and lasting flavor.

2017 - *Vino Slow / Slow Wine*
2017 - 17.5 J. Robinson / J.H.
2017 - 92 WA / M. Lerner
Bianco Pomice is a delightful white wine with an extremely graceful and fast-footed bouquet.

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TENUTA DI CASTELLARO L'Ottavia Isola Etna Rosso DOC

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Harvest is done by hand. The vinification process takes place by gravity without the use of pumps in the various racking phases, excluding all forms of mechanized intervention, and fermentation takes place using native yeasts in order to respect and enhance the qualities of the fruit that arrives

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web site: Tenuta di Castellaro

Tenuta di Castellaro Etna Rosso DOC, 2017, Nerello Mascalese 80%, Nerello Cappuccio 20% Production 20,000 Bottles 13.5% abv

Tenuta di Castellaro's small *alberello* vineyard of old native vines in Passopisciaro (Contrada Feudo di Mezzo) on Mt. Etna produces an age worthy Etna Rosso.

A mix of whole clusters and destemmed bunches are vinified without temperature control and long maceration. Malolactic fermentation occurs in barrel. After approx. 12 mo. it is drawn off in a ss vat. No must clarification, only static settling.

L'Ottavia Isola is decanted repeatedly for natural clarification. Wine then spends 12 mo. in bottle.

L'Ottavia Isola is the Etna territory in a nutshell: volcanic warmth and freshness, sea and mountains, sun and snow.

Tasting Notes:

Ruby red with garnet highlights, it is extremely vibrant. It has an intense aroma with hints of vanilla, ripe fruit and tobacco; its flavor is elegant harmonious, lingering and tannic to just the right degree.

2015 - 17 J. Robinson / J.H. WA / MLarner

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TENUTA DI CASTELLARO Ypsilon IGT Terre Siciliane Rosso

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web site: Tenuta di Castellaro

Ypsilon IGT Terre Siciliane Rosso Nerello Mascalese 60%, Nero d'Avola 30%, Corinto 10% Production 14,000 Bottles 13.5% abv

Produced from varietal of Greek origin, Corinto grown only on Lipari and Nero d'Avola, Sicilian varietal par excellence. A strong assertive character as vibrant as the fire of the volcanos and the sunsets of these lands. Hand harvested whole clusters and berries are pressed with long maceration and skin contact. Its vinified without temperature control in vats. Wine is drawn off and transferred to barrels for malolactic fermentation. No must clarification, only static settling by decanting then aged in bottle 12 months.

Tasting Notes:

Handpicked bunches and berries are pressed and vinified without temperature control and short skin contact. Wine is drawn off and transferred to other steel tank to allow malolactic fermentation. No clarification, only static settling and repeated decanting. Spends 12 mo. in bottle. Ageworthy 3-5 years.

Red fruit and spice on nose and palate. In the mouth it is enveloping with elegant tannins and good palate persistence.

This wine is new and already out of stock next vintage is 2017 - best value in portfolio

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TENUTA DI CASTELLARO Nero Ossidiana IGT Terre Siciliane Rosso

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web site: Tenuta di Castellaro

Tenuta di Castellaro Nero Ossidiana IGT Terre Siciliane Rosso 2017 Corinto Nero 70%, Nero d'Avola 30% Production 14,000 Bottles 13.5% abv

Produced from varietal of Greek origin, Corinto grown only on Lipari and Nero d'Avola, Sicilian varietal par excellence. A strong assertive character as vibrant as the fire of the volcanos and the sunsets of these lands. Hand harvested whole clusters and berries are pressed with long maceration and skin contact. Its vinified without temperature control in vats. Wine is drawn off and transferred to barrels for malolactic fermentation. No must clarification, only static settling by decanting then aged in bottle 12 months.

Tasting Notes:

A complex and structured wine. Fresh and fruity on the palate it has notes of berries as well as intriguing aromas of spices, rain soaked earth and musk. Its iodine and briny notes are clear reminders of marine influence on a land rich in micro elements. Cherry and spicy aromas blend with the intriguing bracing nuance of Corinto for an enveloping aromatic complexity. Palate is charming with fine and elegant tannins, fresh acidity. Remarkable drinking elegance due to the mineral persistence.

2015 - 93+ WA / M. Larner *I am very impressed by this wine....The wine is extremely bright and lively. It is teeming with life from deep inside its core.*

2014 - 17+ J. Robinson / J.H.