

PIETRO CACIORGNA - N'ANTICCHIA



Early on it did not seem as if any of Pietro Caciorgna's children would take up his passion for running the modest farm, but renowned enologist, Paolo Caciogna, returned recently to his home turf as a now famous winemaker with international experience, and built a small jewel of a winery. This new Tuscan estate in the lesser known Casole DOC appellation, established by Paolo Caciorgna himself, is named after his father, Pietro Caciorgna, an immigrant from the Marche in the 1950's. Paolo's passion is two fold – he also owns a small vineyard operation on the slopes of the Etna in Sicily. Two wines are made here from 80+ year old vines, and these wines show Paolo's ability to embrace the

world, not only the family traditions.

N'Anticchia, which in Sicilian dialect means 'a little', was born out of Paola Caciorgna's great fascination for the cool lava terraces on the hillsides of one of the most active volcanoes in the world. Mt Etna, which lies on the north-east part of Sicily, has green grass by its foot and snow and smoke at its top. Paolo first visited this rustic, rural area in 2005 to inspect the mysterious pre-phyloxera grape Nerello Mascalese, and saw a terrain without comparison, with century old vines and tremendous potential if treated right. Paolo found a .5 hectare vineyard that would give birth to the seductive N'Anticchia wine.

Paolo owns three vineyards on the north side of Mount Etna at 700-800 meters altitude, two are found in Contrada Marchesa (over 110 yrs old) and Contrada Santo Spirito (over 800 m altitude) which are located in the Castiglione di Sicilia district, and the third vineyard is located in Contrada Bocca d'Orzo in the Randazzo district.



Varietal composition: 100% Nerello Mascalese from 70-100 year old vines

Appellation: Etna Rosso D.O.C.

Property: 0.5 hectares

Soil Structure: Magnesium-rich sand and mineral-rich, volcanic ash sand.

Viticulture: Sustainable agriculture. Vineyard altitude: 750 meters.

Vineyard practices: Organic (not certified)

Vinification Methods: Fermentation via selected yeast. Wine is aged 10 months in new French barriques followed by 6 months in bottle prior to release.

Alcohol: 13.5%

Total Production: 3,600 bottles

DESCRIPTION: Best selection of all three vineyards while the largest portion is sourced from the oldest vineyard in the Contrada Marchesa.