

CVALENTI
CANTINE 
VINO DELL'ETNA **D.O.C.**



Cantine Valenti s.r.l.
via Roma, 42, in Passopisciaro,
Castiglione di Sicilia -
95030 Catania - ITALY

Vinicola Valenti was born in 2004 from the dream of Francesca, Giovanni ed Alessandro Valenti. The wine is the work of love for a land rich in art, literature, music and passion.

This can be found in the Valenti wines tastes, smells ed emotions that inspired the Catania's Great Masters. Tre wine cellar, like a phoenix, rising from the ashes of an old distillery, now abandoned for over 50 year, giving rise to a set of antiquity and modernity that makes it unique. The Company covers over 20 hectares

Of which about 4 planted with olive trees which produce a higt quality extra virgin olive oil under the denomination



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Cantine Valenti has grown from an initial property of five hectares in 2004, to 20 today, 16 of which are under vine, solely with traditional Etna varieties — Nerello Mascalese, Nerello Cappuccio, Carricante and Grecanico. Valenti believes Etna is one of Italy's truly great vineyard sites, and that "you must make the wines in the vineyard on Etna," allowing the local grapes' unique aromas and flavors, as well as the district's signature minerality, to shine through in the wines.





Few places in the wine world are as exciting as Sicily. An island of vines since antiquity, and a vintner's sun-drenched terroir dream, it has experienced a remarkable revolution toward quality wines in recent years, leaving behind the reputation of cheap bulk wines that once defined Sicily's copious production. Of the many favorable spots to grow grapes on Sicily, the most compelling district is the Etna DOC, in the shadow of Europe's tallest — and very active — volcano. Endowed with rich volcanic soils, intense sunlight and cooling sea breezes and altitudes, the cinematic foothills of Etna produce some stunningly good wines from mostly local varieties, namely Nerello Mascalese (red) and Carricante (white).





























PURITANI - ETNA ROSSO

The headliner is the Puritani 2008 (Etna Rosso), made of 100% Nerello Mascalese from old vines. Deeply colored and fragrant, it has notes of briar fruit, forest floor and high-tone florals. A wine of excellent structure, complexity and finesse, with a long, mineral finish, it's made for the table, but will also improve in the cellar

Type of wine: Dry Red

Altitude: 750 mt altitude. Etna North East slope

Lavic Soil

In addition Valenti uses only large barrels for the ageing to preserve the traditional way of wine making.

Grape: Nerello mascalese 100%.

Fermentation: Alcolic fermentation takes place in stainless steel tanks and the malolactic in large barrels

Ageing: The wine is aged for 18 months in large (10 - 15 - 50 HI.) oak casks. Prior to release, the wine is bottle-aged for further 8 months.

Harvest: after 20th october



POESIA - ETNA ROSATO

Poesia, a 100% Nerello Mascalese rosé, is one serious pink, sporting body, structure and refreshing acidity, with pretty strawberry aromas and flavors and, again, that pronounced minerality

Type of wine: Dry Rosè

Altitude: 750 mt altitude. Etna North East slope

Lavic Soil

Grape: Nerello mascalese 100%.

Fermentation: Alcolic fermentation and malolactic takes place in stainless steel tanks

Ageing: The wine is aged for 8 months in stainless steel. Prior to release, the wine is bottle-aged for further 4 months.

Harvest: after 20th october



ENRICO IV - ETNA BIANCO

Made of Carricante grown on very high volcanic soil based vineyards which gives a distinctive volcanic minerality to this wine. The aromatics lean towards grapefruit and mint and there is a richness mid palate that is almost Riesling like. Remarkably fresh and mineral for a Sicilian white.

Type of wine: Dry White

Altitude: 500 mt altitude. Etna North slope

Lavic ashes Soil

Grape: Carricante 100%.

Fermentation: Alcolic fermentation and malolactic takes place in stainless steel tanks

Ageing: The wine is aged for 8 months in stainless steel. Prior to release, the wine is bottle-aged for further 3 months.

Harvest: after 10th october



NORMA - ETNA ROSSO D.o.c.

Nerello Mascalese, with a tiny amount of Nerello Capuccio (2%), all grown on the North Eastern slopes of Mount Etna, and given twelve months in large Slavonian oak 'botte'. Lovely on the nose, very elegant, with soft ripe fruits and tannins in the mouth, almost sweet and savoury, and a satisfying dry finish. This is so very drinkable and miles apart from the Sicilian alcoholic monster reds that seem to be so prevalent. Almost like a cross between Pinot Noir and Nebbiolo, with similar tannin and acid structure, yet with more open fruit mid palate.

Type of wine: Dry Red

Altitude: 500 mt altitude. Etna North slope

Lavic ashes Soil

Grape: Nerello Mascalese 100%.

Fermentation: Alcolic fermentation and malolactic takes place in stainless steel tanks

Ageing: The wine is aged for 8 months in stainless steel. Prior to release, the wine is bottle-aged for further 3 months.

Harvest: after 20th october



MALAVOGLIA - ETNA BIANCO

The Malavoglia, a white made almost 100% Grecanico, is zippy and whistle clean, featuring tangy orchard fruit, hints of almond skin and a chalky, dry finish, reminiscent of Loire Valley Chenin Blanc

Type of wine: Dry White

Altitude: 750 mt altitude. Etna North East slope

Lavic ashes Soil

Grape: Grecanico 90%, Cataratto 10%

Fermentation: Alcolic fermentation and malolactic takes place in stainless steel tanks

Ageing: The wine is aged for 8 months in stainless steel. Prior to release, the wine is bottle-aged for further 4 months.

Harvest: after 10th october



