



CANTINA DEL MALANDRINO
RELAZION*i*NFERMENTO



Air Earth and Fire

It is the energy of this place, suspended between the sky and the sea that pervades you as soon as you arrive.

We had thought we were there to “save” a piece of history

But it is we who, with the passing of time, feel that we have “been saved”

An ancient winery, abandoned for more than 30 years. About 28 hectares of terraces, once part of a larger vineyard, covered with brambles, 4 palmenti and 3 farmhouses consumed by time.

It seemed that this “little world” was waiting for a new life.

We explored and experimented with regenerative agriculture, permaculture and biodynamic techniques to reclaim land from the brambles and replant vineyards and lots of other fruit to reconstitute a biodiverse ecosystem that would create a sustainable environment not only for us.

The buildings once used for wine production have been renovated with material techniques and bio-architecture solutions to be repurposed and support the overall project

The reduction of waste and costs thanks to self-production and synergies with the outside generate a circular economy, making every part of the project indispensable to the whole







the VINEYARD

by vocation and historical memory of the place

IN SINTESI

Regione	Etna - Sicilia
Esposizione	East/North-East
Territorio	volcanic terraces
Altitudine	400 / 500 m.a.s.l.
Vigna	4 hectares of sapling cultivation
Vitigni	Nerello Mascalese Nerello Cappuccio Carricante
Vinificazione	Anfore di Terracotta Naturale Anfore di Cocciopesto Qvevri Interrate
Etichette	Malandrino (100% Nerello Mascalese) aFranco (100% Nerello Mascalese) diEGO (blend di Nerello Mascalese e Cappuccio) Lupo Cappuccio (100% Nerello Cappuccio) Angelica (100% Caarricante)

CONTATTI

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LINEA TEMPORALE



		SUOLO E TERRITORIO
2005	purchase of the land	
2008	1st replanting Nerello Mascalese e Carricante	
2009	2nd replanting Nerello Mascalese, Nerello Cappuccio	2019 we begin the renovation of the "small" palmento these are the first steps to create the production cellar
2010	start of renovation of the ancient palmento	2020 the cellar opens up to other small winemakers welcoming new relationships
2011	first production the first 500 bottles for internal use	2021 the cocciopesto and Georgian amphorae arrive and technology enters the cellar with the pneumatic press and the peristaltic pump we give a turning point to production
2014	arrival of the shredder grassing in the vineyard becomes more manageable	
2015	let's find an agreement on controlled grazing another economic circle closes/circularare	2022 debut of Lupo Cappuccio (100% nerello cappuccio) On July 25th two large fires hit the company the flames burn a good part of the old citrus grove and cross the entire vineyard
2016	debut of Malandrino (100% Nerello Mascalese)	2023
2017	we met Leonardo of Artenova the natural terracotta amphorae enter the cellar	
2018	debut of Angelica (100% carricante)	2024 We wait for the regrowth after the fire to understand how many seedlings survived

We are on the East/North-East side of Etna, perhaps the steepest of all, the exposure favors the light of dawn that is significantly shortened at sunset.

The territory is that of Mascali, which due to its proximity to the coast and the port of Riposto gives birth to Nerello Mascalese, the variety that characterizes the wine of Etna.

The 4 hectares of vineyard have been progressively replanted starting from 2008, in sapling according to tradition, to best occupy the narrow and well-ventilated terraces that develop around an old crater.

The dry stone walls pushing down into the valley bring back the sea breeze that characterizes the crops of this area.

The soil is an ancient lava flow, it is draining and rich in stones and minerals.

The management, synergistic with the rest of the farm, includes spontaneous grassing and controlled grazing. The soil is moved only for green manure and fertilization, which are carried out exclusively with self-produced compost. Sulfur treatments are reduced to a minimum and the use of copper is avoided.





in the CELLAR the waiting and patient observation of the

Diego has an engineering background and a farmer's heart, he loves his land, the sun that kisses it and that every morning lights up the terraces of the vineyard.

His interpretation of the territory follows an empirical approach that favors observation and experience without neglecting the scientific aspect.

His choices vary depending on what the vineyard offers at the end of the ripening cycle. The micro-harvests with progressive maceration, the choice of the container for maceration in terracotta amphorae and/or cocchiopesto vats, become the tools to accompany the grapes to express themselves in a living wine made of encounters, clashes and exchanges.

In the cellar he does not follow particular schemes but proceeds by tasting. In general he prefers monovarietals that allow him to explore the expressions of each vine.

For the blends, after at least a year of refinement, he creates mini assemblies in 5-liter bottles that rest for about a month before electing the one he prefers.

In short...

Spontaneous fermentation.

Aged in terracotta amphorae.

No filtration or clarification.

Minimum amount of sulphites only when necessary during bottling.





the FULL PROJECT

a biodiverse ecosystem supported by a circular economy

Cantina del Malandrino is a piece of Bagol'Area; an ecosystemic corporate project that makes synergy and multifunctionality its center and strength, generating virtuous relationships that create added value.

In the company it is possible to stay for short or long periods, enjoy the internal routes for guided tours or independently, book tastings or use the agricultural park as everyone prefers.

Here agriculture becomes a tool for environmental protection, landscape and social enhancement.

In addition to wine production, the organic farm grows many varieties of local and subtropical fruit, and keeps some portions of the land uncultivated, maintaining the spontaneity of the local flora and fauna.

The vegetation here is lush with a microclimate tending towards the subtropical, slightly humid and never too cold, generated by the "meeting" of the sea and the mountains.

The company policy is based on reducing waste and costs thanks to crop planning, self-production and synergies with the surrounding area

85% of the thermal energy requirement is covered by a district heating network connected to a 120 kW biomass boiler, which is powered by wood chips self-produced from waste from forest maintenance and agricultural work.

The district heating is supported by 50 m² of thermal solar panels, which guarantee heating of the rooms and the production of hot water, achieving self-sufficiency.

The 12 kW photovoltaic system ensures the production of electricity.

The phytoremediation plant purifies wastewater that can be reused for irrigation. Our collaborators work with us throughout the year thanks to the crop diversification and multifunctionality of the company.

Thanks to the synergy with our neighboring shepherd, we self-produce our own fertilizing compost and carry out controlled grazing on the fields.





MALANDRINO

100% Nerello Mascalese

- selected grapes
- harvest in October at the end of the harvest
- maceration for at least 15 days
- refinement in cocchiopesto amphora



'aFRANCO

100% Nerello Mascalese

- first fruit
- harvest in September at the beginning of the harvest
- maceration for about 4 days
- refinement in steel and/or amphora



di_EGO

blend Nerello Mascalese e Cappuccio

- the two "nerello" together in the percentages that are closest to the typical Etna Rosso
- refined in amphora and acacia barrel



LUPO CAPPUCCIO

100% Nerello Cappuccio

- also called "mantellato" this monovarietal is unusual
- harvested in the heart of the harvest
- maceration of about 5 days
- refined for at least one year in a cocchiopesto amphora

the REDs

An "other" interpretation of the two typical Etna vines. From the company vineyard; two different ripening periods for the two monovarietals of Nerello Mascalese. An unusual monovarietal of Nerello Cappuccio and finally the blend that comes closest to the traditional DOC Etna



ANGELICA

100% Carricante

- long maceration in a cocciopesto amphora
- 12-month refinement in acacia barrel and cocciopesto or terracotta amphora



BRADAMANTE

100% Catarratto

- Calatafimi vineyard, chalky soil
- assemblies of different vinifications; direct pressing and short and/or long macerations in cocciopesto amphora and buried Georgian Qvevri



MC³

Mascalese, Carricante, Catarratto, Chardonnay

- company vineyard and not
- different maceration and refinement times
- ONLY RESERVE very limited quantities

the WHITES

From white grapes but with long macerations, they take on a more or less intense orange color and express the character of the soil. The carricante on the terraces of the company vineyard and the catarratto, to counterbalance, from a vineyard with chalky soil in the Calatafimi area.



ETIENNE

nerello mascalese e cappuccio

- short macerations
- late harvest from vineyards cultivated for rosé
- ONLY RESERVE very limited quantities



ARABA FENICE

100% Nero D'Avola

- “superstitious” rosé
- one part directly pressed
- one part macerates for 6 months in buried Georgian Qvevri
- refined for 6 months in cocciopesto amphora



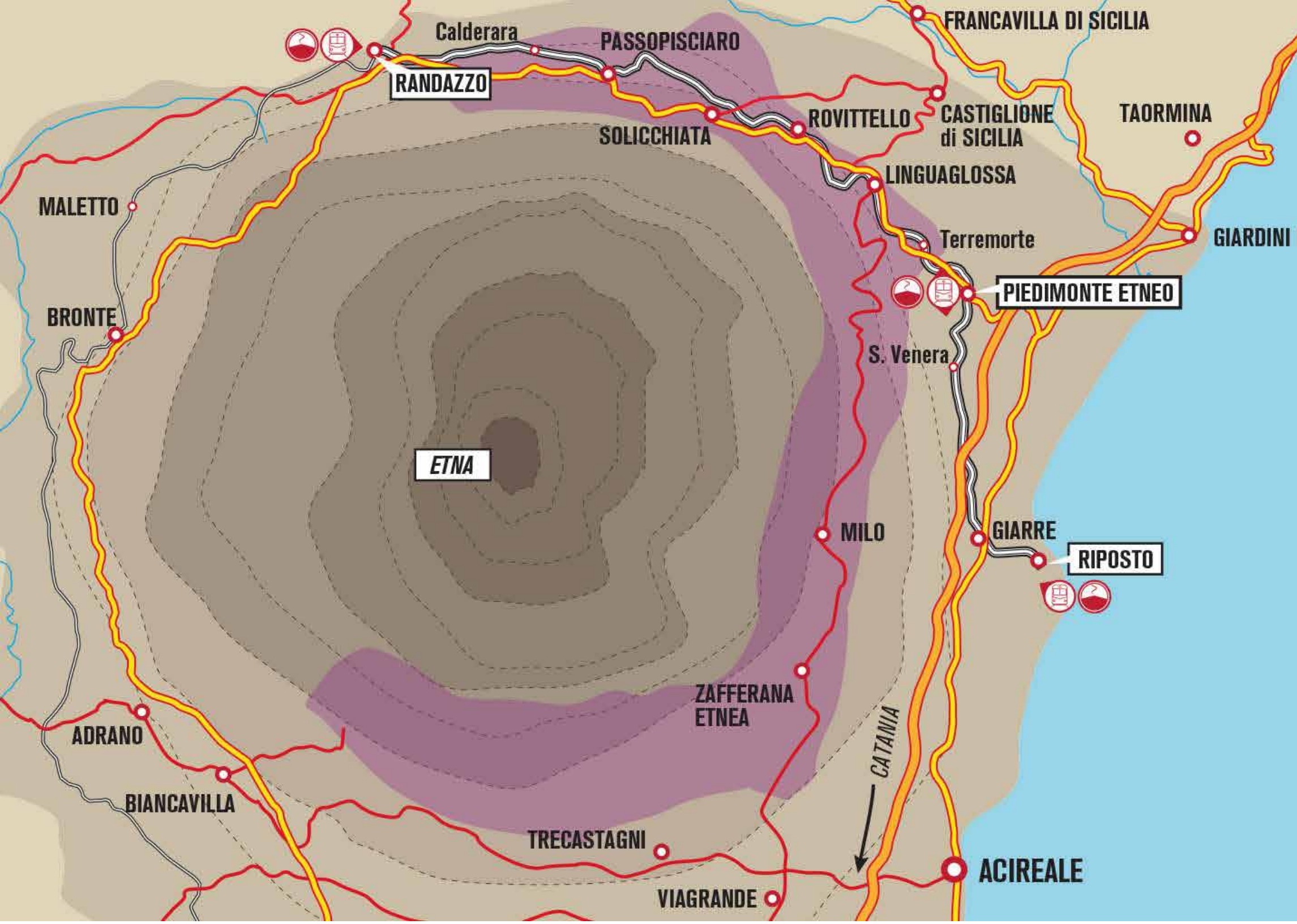
RAIS

pet-nat

- sparkling in different interpretations

the ROSEs and the ANCHESTRALS

They represent lightness, they are the result of occasional encounters or suggestions, they are often the occasion to explore different potentialities of vines even those not present in the vineyard



ETNA

RANDAZZO

PIEDIMONTE ETNEO

RIPOSTO

MALETTO

BRONTE

ADRANO

BIANCAVILLA

TRECASTAGNI

VIAGRANDE

MILO

ZAFFERANA
ETNEA

CATANIA

Calderara

PASSOPISCIARO

SOLICCHIATA

ROVITTELLO

LINGUAGLOSSA

Terremorte

S. Venera

GIARRE

FRANCAVILLA DI SICILIA

CASTIGLIONE
di SICILIA

TAORMINA

GIARDINI

ACIREALE



**A journey through the history of the Etna territory.
A winery housed in an ancient palmento and an
integral part of an important agricultural and
landscape project.
An experience that speaks of biodiversity, of sapling
vineyards and dry stone walls and wine that rests in
amphora.**

**VISITS AND TASTINGS AVAILABLE
ON RESERVATION**

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