

## SANTO SPIRITO DI **PASSOPISCIARO**

\$53.75 \* Suggested retail price



# Etna Animardente 2018

|          | Product code          | 13863323                                   |
|----------|-----------------------|--|
| \$       | Licensee price        | \$46.76                                    |
| iid      | Format                | 6x750ml                                    |
|          | Listing type          | SAQ Specialty by lot                       |
| Ľö       | Status                | Store Only                                 |
| •        | Type of product       | Still wine                                 |
| <b> </b> | Country               | Italy                                      |
| Ø        | Regulated designation | Denominazione di origine controllata (DOC) |
| 9        | Region                | Sicily                                     |
| •        | Appellation           | Etna                                       |
| ##*      | Varietal(s)           | Nerello Mascalese 100 %                    |
| %        | Alcohol percentage    | 14%  |
| <b>3</b> | Colour                | Red  |
| T        | Closure type          | Cork                                       |

## **ABOUT THIS WINERY**

Contrada Santo Spirito is the latest project from Antonio Moretti Cuseri, the owner of the world class Tenuta Sette Ponti and Podere Orma in Tuscany and Feudo Maccari in Noto, Sicily. Dr. Morretti fell in love with the estate, which is located between Passopisciaro and Randazzo at the foot of Mount Etna, located in the province of Catania which is considered one of the most beautiful places in Italy. The 14 hectare estate is located at 700 metres

#### **TASTING NOTES**

100% Nerello Mascalese, an autochthonous variety planted on the Volcanic slopes of Mount Etna, 700 metres above sea level. The, mostly ungrafted, vines are over 60 years old. The combination vine age and volcanic soils give the wine its elegance and a velvety texture. It is full bodied, but has a freshness that is a signature of vines grown at a high altitude. A classic example of Nerello Mascalese.

### **PRODUCTION NOTES**

100% Nerello Mascalese, an autochthonous variety planted on the Volcanic slopes of Mount Etna, 700 metres above sea level. The, mostly ungrafted, vines are over 60 years old. The combination vine age and volcanic soils give the wine its elegance and a velvety texture. It is full bodied, but has a freshness that is a signature of vines grown at a high altitude. A classic example of Nerello Mascalese.



ANIMARDENTE

- 93 Points -Wine Advocate



**SYLVAIN GUILBAULT** (450) 275-1346 Sales Manager

LÉA FIGOLI (450) 822-1363 Montréal Est & Lanaudière

(514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

> ARNAUD BÉNIER (514) 549-7689

KARL DYKHUIS

JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec