



**Appellation:** Etna Bianco DOC  
**Zone:** Eastern slope of Mount Etna  
**Cru:** n/a  
**Vineyard extension (hectares):** 1  
**Blend:** 80% Carricante - 20% Cataratto  
**Vineyard age (year of planting):** Carricante 1970 - Cataratto 2007  
**Soil Type:** Volcanic  
**Exposure:** The vineyards stand on the eastern slope of Mount Etna  
**Altitude:** 900 meters above sea level  
**Colour:** Straw yellow  
**Nose:** orange flowers, linden flowers, vanilla  
**Flavour:** Sapid, vanilla  
**Serving temperature (°C):** 10-12  
**Match with:** White meat dishes, cheese  
**Average no. bottles/year:** 4,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 5-6  
**Notes:** n/a

**Vinification and ageing:** Vinification in steel and partial malolactic fermentation

**Awards:** n/a

### *Estate History*

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a children’s hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”





**Appellation:** Etna Rosso DOC

**Zone:** Communes of Randazzo and of Castiglione di Sicilia (province of Catania)

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 98% Nerello Mascalese - 2% Nerello Cappuccio

**Vineyard age (year of planting):** Nerello Mascalese 1957,1967 - Nerello Cappuccio 1957,1967

**Soil Type:** Volcanic (volcanic ash with black pumice and volcanic rock, extremely rocky)

**Exposure:** The vineyards stand on the northern slope of Mount Etna

**Altitude:** 650-700 meters above sea level

**Colour:** intense and bright ruby red

**Nose:** Typical, red fruit, mineral notes

**Flavour:** Full in the mouth, similar to Burgundy wines, elegant, fresh

**Serving temperature (°C):** 18-20

**Match with:** Meat dishes, seasoned cheese

**Average no. bottles/year:** 16,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** This wine is produced from all the vineyards of the estate

**Vinification and ageing:** Alcoholic fermentation and maceration with the skins for 8-10 days. Spontaneous malolactic fermentation and maturation in large French oak casks (10-30 hectolitres). Bottling after 10-11 months of wood and 1 month of steel.

**Awards:** n/a

### **Estate History**

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”





**Appellation:** Etna Rosso DOC

**Zone:** Moganazzi District - Volta Sciara, commune of Castiglione di Sicilia (province of Catania)

**Cru:** n/a

**Vineyard extension (hectares):** 0.70

**Blend:** 98% Nerello Mascalese - 2% Nerello Cappuccio

**Vineyard age (year of planting):** Nerello Mascalese 1950 - Nerello Cappuccio 1950

**Soil Type:** Volcanic (volcanic ash with black pumice and volcanic rock)

**Exposure:** Northern slope of Mount Etna

**Altitude:** 650 meters above sea level

**Colour:** intense and bright ruby red

**Nose:** Typical, red fruit, mineral notes

**Flavour:** Full in the mouth, similar to Burgundy wines, elegant, fresh

**Serving temperature (°C):** 18-20

**Match with:** Meat dishes, seasoned cheese

**Average no. bottles/year:** 2,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** n/a

**Notes:** First released vintage: 2008

**Vinification and ageing:** Alcoholic fermentation and maceration with the skins for approx.10 days, malolactic fermentation and ageing in oak (20% new). The wine is bottled after 18 months without being filtered

**Awards:** n/a

### *Estate History*

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”





**Appellation:** Etna Rosso DOC

**Zone:** Pignatuni district, commune of Randazzo (province of Catania)

**Cru:** n/a

**Vineyard extension (hectares):** 0.30

**Blend:** 98% Nerello Mascalese - 2% Nerello Cappuccio

**Vineyard age (year of planting):** Nerello Mascalese 1950 - Nerello Cappuccio 1950

**Soil Type:** Volcanic (volcanic ash with black pumice and volcanic rock)

**Exposure:** Northern slope of Mount Etna

**Altitude:** 750 meters above sea level

**Colour:** intense and bright ruby red

**Nose:** Typical, red fruit, mineral notes

**Flavour:** Full in the mouth, similar to Burgundy wines, elegant, fresh

**Serving temperature (°C):** 18-20

**Match with:** Meat dishes, seasoned cheese

**Average no. bottles/year:** 1,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 4

**Notes:** First released vintage: 2011

**Vinification and ageing:** Alcoholic fermentation and maceration with the skins for approx. 10 days, malolactic fermentation and ageing in oak (20% new). The wine is bottled after 18 months without being filtered.

**Awards:** n/a

### *Estate History*

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”





**Appellation:** ETNA BIANCO DOC

**Zone:** Contrada Moganazzi, town of Castiglione di Sicilia

**Cru:** n/a

**Vineyard extension (hectares):** 0.5

**Blend:** 100% Carricante

**Vineyard age (year of planting):** Carricante 2005

**Soil Type:** volcanic, with volcanic ash and black pomic

**Exposure:** northern slope of the Etna volcano

**Altitude:** 650 meters above sea level

**Colour:** Straw yellow with golden reflections

**Nose:** Complex with floral and spicy notes

**Flavour:** Intense, flavourful with vanilla notes

**Serving temperature (°C):** 10-12

**Match with:** Light pasta dishes, fish, white meat

**Average no. bottles/year:** 1,200

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5-6

**Notes:** n/a

**Vinification and ageing:** Soft pressing, alcoholic fermentation at a low temperature in French oak barrels. Malolactic fermentation and maturing in French oak barriques for 10 months. Finishing in the bottle for 4 months

**Awards:** n/a

### *Estate History*

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”

