

GENERAZIONE ALESSANDRO





THREE COUSINS ONE JOINT MISSION

Generazione Alessandro is the project of three cousins – Benedetto, Anna and Benedetto – who, along with their fathers, have been running the family winery in the province of Palermo. Strengthened by years of honing a wide range of skills in their roles at the Alessandro di Camporeale company, the cousins decided to embark on a new endeavour on Etna, giving birth to wines with unique, strong identity.



ETNA A UNIQUE ECOSYSTEM IN THE WORLD

The soil forged by volcanic eruptions, a varied microclimate that determines diverse environments, a centuries-old winemaking tradition that still retains grape varieties of ancient cultivation. Etna is a terroir with an extraordinary biodiversity that represents the place for producing distinctive wines.



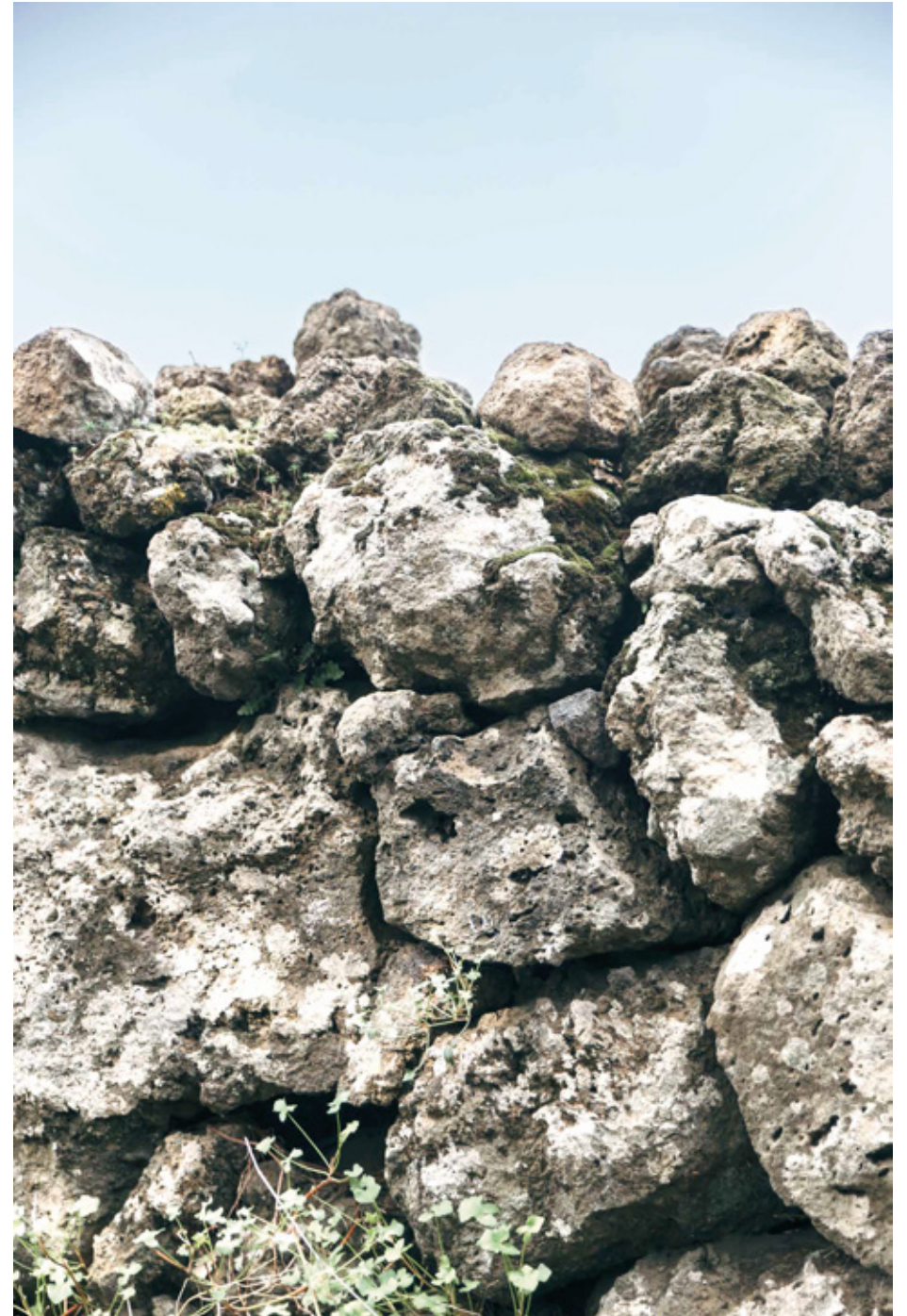
AMPELOGRAPHY MICROCLIMATES SOILS

Etna enjoys an exclusive ampelographic heritage with many indigenous varieties grown exclusively on the volcano slopes. The various sides display profound climatic differences due to the different altitudes and exposures. Significant differences can also be found in soils where ashes and lapilli, due to the continuous activity of the volcano, ensure natural fertilization of the soil.



DIFFERENT VINEYARDS FOR AN IDENTITARIAN PRODUCTION

The advantage of having distinct vineyards in different locations enables us to determine through the wine attributes the history of the microclimatic and geomorphological variations that characterize each territory.



THE BEAUTY OF REDISCOVERING AN ANCIENT WINEMAKING TRADITION

Etna's viticulture has a millennial history and still retains characteristics that make it unique: the terracing, whose levels are bounded by dry lava stone walls, allows you to exploit the steep slopes characterising the soils; the traditional Alberello training system ensures greater ventilation and insolation of the plant.



THE VINEYARDS AND THE ANTIQUE WINERY

The property extends for about ten hectares on the north-eastern side of the volcano.

The vineyards are located on plots of land close to one another, however they all display different geomorphological and microclimatic characteristics, which profoundly influence grape yield.

The antique winery houses the wine cellar.



TRAINARA

ETNA BIANCO DOC

Trainara was born to express the character of Carricante grown in our vineyards, on the north-eastern side of the volcano. The aroma and flavour consist of a delicate combination of aromatic herbs and mineral notes followed by a subtle citrus finish.

Appellation: Etna Bianco Doc

Grape variety: Carricante 90%, Catarratto 10%

Production area: North-eastern slope, municipality of Castiglione di Sicilia and Linguaglossa

Harvest period: early October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed, chilled and crushed softly

Alcoholic fermentation: about 20 days at 15°C in stainless steel tanks

Maturation: 10 months in stainless steel tanks on its lees at 10-12° C

Bottle ageing: at least 4 months at steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: bright straw yellow

Aroma: on the nose is fresh and fragrant, with pleasant notes of lemongrass intermingled with aromatic hints of thyme, sage and catmint, accompanied by a delicate mineral hint of flint

Taste: a pleasantly savoury mouthfeel reveals its most intimate connection with the territory, yet allowing space for a lively freshness, with a finish that provides notes of pink grapefruit



CROCEFERRO

ETNA ROSSO DOC

Croceferro finds its origin in our Nerello Mascalese vineyards growing on the north-eastern side of the volcano.

It is the expression of the volcano's characteristics, with great freshness and drinkability.

Appellation: Etna Rosso Doc

Grape variety: Nerello Mascalese 100%

Production area: North-eastern slope, municipality of Castiglione di Sicilia and Linguaglossa

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and crushed softly

Alcoholic fermentation: about 12 days in truncated cone steel with daily cap rupture by punching down

Maturation: 12 months in French oak tonneau barrels, with 30% of the mass refining in steel tanks

Bottle ageing: at least 6 months at a steady temperature (18°C).

ORGANOLEPTIC FEATURES

Colour: pale and bright ruby red

Aroma: elegant floral notes of geranium and rosehip intermingle with delicate hints of strawberry and pomegranate, with a finish characterised by a pleasant brackish note

Taste: the well-balanced sip alternates vibrant mouthfeel with a softer one, imparting the palate with a sense of ethereal lightness enlivened by a finish that resembles juicy pomegranate notes



CONTRADA PALMELLATA

The land is ideally divided into two different sections.

The eastern part is characterized by a high percentage of red pumice stone, a greater exposure to the sun and a ventilation that make it ideal for the cultivation of red berried grapes. Conversely, the western part has soil with deep volcanic sands and enjoys greater shading, which are ideal for growing white varieties.

Production area: municipality of Castiglione di Sicilia

Extension: 4.5 hectares, of which 2 planted with Nero Mascalese,
2.2 with Carricante and 0.3 with Catarratto

Altitude: 640 metres above sea level

Exposure: north-east

Training system: espalier with spurred cordon pruning

Soil: volcanic sands with high presence of red pumice stone

Year of planting: 2016

Planting density: 5,600 plants per hectare

Yield per hectare: 60 quintals

Harvest period: early October for Carricante and
mid-October for Nerello Mascalese



VIGNAZZA

ETNA ROSATO DOC

Vignazza has its origin in the most shaded part of the Nerello Mascalese vineyard in Contrada Palmellata.

Elegance and minerality reveal the volcanic soul of this rosé of great Mediterranean character and surprising ageing potential.

Appellation: Etna Rosato Doc

Grape variety: Nerello Mascalese 100%

Type of soil: volcanic sands with a good presence of red pumice

Altitude: 640 meters above sea level

Year of planting: 2016

Production area: North-eastern slope, municipality of Castiglione di Sicilia in contrada Palmellata

Training system: espalier trained with spurred cordon pruning

Planting density: 5,600 per hectare

Yield per hectare: 60 quintals

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and crushed softly

Maceration: cold soak inside the press, for about 2 hours

Alcoholic fermentation: about 20 days at 15°C in stainless steel tanks

Maturation: 10 months in stainless steel tanks on its lees, 20% of the wine matures in French oak tonneau barrels with 600 litre capacity

Bottle ageing: 12 months at a steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: onion skin pink with coppery reflections

Aroma: elegant notes of small red fruits and raspberries, alternated with a citrus scent that recalls the “tarocco” variety of blood orange, are followed by typical aromas of Mediterranean scrub, accompanied on the finish by light toasted hints that resemble hazelnut

Taste: the juicy and fresh palate evolves into a long and pleasantly smooth sip, which delights the mouth with a mineral and dry finish



CONTRADA SCIARAMANICA

Sciaramanica's vineyard is a small amphitheatre formed by terraces made with dry stone walls that host mature vines of different varieties.

Production area: municipality of Linguaglossa

Extension: 0.5 hectare with Nerello Mascalese and small percentage of other varieties, mainly Nerello Cappuccio and Alicante

Altitude: 660 metres above sea level

Exposure: north-east

Training system: Etnean "alberello" (single sapling)

Soil: volcanic sands

Year of planting: around 1950

Planting density: 8,000 plants per hectare

Yield per hectare: 45 quintals

Harvest period: mid-October



SCIARAMANICA VIGNA VECCHIA

ETNA ROSSO DOC

Sciaramanica Vigna Vecchia originates from the oldest vines of Nerello Mascalese.

A deep and vigorous cru, yet surprisingly elegant and expressive.

Appellation: Etna Rosso Doc

Grape variety: Nerello Mascalese and a small percentage of other varieties, mainly Nerello Cappuccio and Alicante

Type of soil: volcanic sands

Altitude: 660 metres above sea level

Year of planting: around 1950

Production area: North-eastern slope, municipality of Linguaglossa, in contrada Sciaramanica

Training system: Etnean “alberello” (single sapling)

Planting density: 8,000 per hectare

Yield per hectare: 45 quintals

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and crushed gently

Alcoholic fermentation: about 10 days in small vessels, with cap rupture by punching down

Maturation: 14 months in French oak tonneau barrels with 500 and 700 litre capacity

Bottle ageing: at least 6 months at steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: lively and bright ruby red

On the nose: notes of blueberry and blackberry are disguised among floral and spicy aromas, creating a rich and elegant texture. An intriguing “pot-pourri” with scents of violet, pine resin, cardamom and sandalwood

On the palate: the pronounced, yet well balanced tannin complements an energetic sip, coupled with a savoury finish that dries off the palate, leaving a pleasant mouthfeel resembling the taste of caper and anchovy



CONTRADA BORRIGLIONE

Contrada Borriglione, in Linguaglossa, is located very close to an old quarry of pumice stone with an unusual red colour.

Nestled among the young vineyards of Nerello Mascalese, which are planted on two hectares of terraced land, stands the antique Winery that houses the new vinification cellar.

Production area: municipality of Linguaglossa

Extension: 2 hectares of Nerello Mascalese

Altitude: 660 metres above sea level

Exposure: north-east

Training system: Etnean “alberello” (single sapling)

Soil: volcanic sands and ashes

Year of planting: 2020

Planting density: 6,000 plants per hectare

Yield per hectare: 60 quintals

Harvest period: mid-October



CONTRADA GRASÀ

Located in the area of Castiglione di Sicilia, Grasà is a plot of land that spreads over about three hectares characterized by a core of deep volcanic sands surrounded by more exposed and ventilated terraces rich in skeleton.

Production area: municipality of Castiglione di Sicilia

Altitude: 650 metres above sea level

Exposure: north

Soil: volcanic sands with presence of skeleton



IN THE TERRITORY OF ETNA DOC

Etna was the first Designation of Controlled Origin
established in Sicily in 1968.
Generazione Alessandro's vineyards are all located within
the Etna Doc production area.



1 Contrada Grasa - Castiglione di Sicilia

2 Contrada Palmellata - Castiglione di Sicilia

3 Contrada Sciarmanica - Linguaglossa

4 Contrada Borriglione - Linguaglossa



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