



Massimo Lentsch

A pure expression of Nerello Mascalese, Cosentino captures the essence of Etna's volcanic terroir with finesse, minerality, and depth.

MASSIMO
LENTSCH



Cosentino Etna Rosso 2019

Sicily, Italy

Region and Vineyards

Cosentino comes from **Feudo di Mezzo**, one of the most renowned contrade (vineyard districts) on **the northern slope of Mount Etna**. This area is known for its **high-altitude vineyards (750 m a.s.l.)**, which benefit from **dramatic temperature shifts between day and night**, preserving the grapes' acidity and aromatic intensity.

The **volcanic sand soils** are **deep, fertile, and rich in microelements**, with a naturally subacid reaction, contributing to the wine's **distinct minerality and complexity**. The vineyard follows the **alberello system**, a traditional free-standing bush vine training method, with **densely planted vines (9,000 per hectare)**, enhancing concentration and longevity.

Winemaking

The **hand-harvested grapes** are meticulously sorted before vinification. **Fermentation occurs with indigenous yeasts**, with a prolonged maceration period to extract fine tannins and complex aromatics.

Aging takes place over **15 months in oak barrels**, allowing for subtle oak integration while preserving the purity of fruit. The wine is then **transferred to steel tanks** for natural decantation before **bottling without filtration or fining**, ensuring its authentic character and aging potential.

Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** Complex and intense notes of ripe cherry, wild blackberry, black pepper, and sweet licorice.
- **Palate:** Fresh and refined, with a harmonious balance of fruit and minerality. Well-integrated tannins provide structure, leading to a long, elegant finish.

Did You Know?

The **vines used for Cosentino are ungrafted and over a century old**, a rarity in European viticulture. These vines have survived **phylloxera**, thanks to Etna's volcanic soils, and continue to produce wines with **unparalleled depth and authenticity**.

Alcohol :13,50 %

Composition: 100% Nerello
Mascalese



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Wine Pairing Ideas

- **Roast lamb with Mediterranean herbs** – The wine's fine tannins and minerality complement the richness of the meat.
- **Porcini mushroom risotto** – The earthy flavors enhance the wine's volcanic-driven character.
- **Aged pecorino cheese** – The balance of acidity and tannins pairs beautifully with the nutty, salty complexity of the cheese.
- **Grilled swordfish with capers** – A surprising yet harmonious pairing, as the wine's freshness and spice contrast the dish's briny depth.



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