

Massimo Lentsch

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

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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.

Alcohol :13,50 %

Composition: 100% Nerello Mascalese

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**.

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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.