

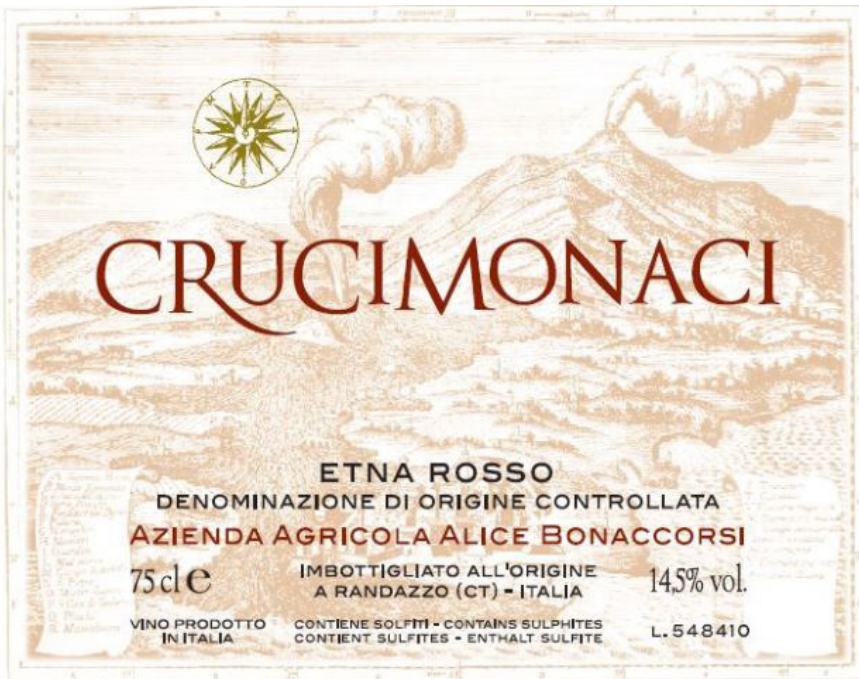


PROFILE

Our story begins in Valcerasa, in the Cherry Valley, where Alice's father's vineyard was located on the eastern slope of Mount Etna. It's from here that their flagship wine, Valcerasa, originates. Currently, they operate in Randazzo, on the northern side of Mount Etna. Back in 2000, they discovered the perfect location in Croce Monaci. Over the course of two decades, they managed to expand their property from 3 to approximately 18 hectares of land.

Bonaccorsi follows organic practices and is certified ICEA. They are strongly committed to promoting biodiversity, maintaining spontaneous vegetation, and preserving fruit trees that contribute to the natural balance. Their vineyards stem from plants that are 80 years old, and their care relies solely on the use of copper-based sulfur. This approach allows them to obtain grapes free from chemical residues while being rich in natural yeasts that play a fundamental role in the winemaking process. In the cellar, they adhere to a natural approach, avoiding the use of chemical substances.

A crucial aspect for them is represented by the fresh and innovative ideas of their daughters, who contribute to infusing new vitality into the company while maintaining the distinctive coherence that characterizes Bonaccorsi.



SPECIFICATIONS

Wine: Cru Cimonaci Etna Rosso

Varietals: 80% Nerello Mascalese, 20% Nerello Cappuccio

Location: Sicily

Appellation: Etna Rosso DOC

Climate: Mediterranean

Area: 18 hectares

Vineyard: It is produced from the oldest part of the vineyards, nestled in Contrada Croce Monaci, situated at an altitude of 750 meters above sea level. This vineyard, over a century old, yields a small yet highly prized harvest of grapes, benefitting from its location within the ancient caldera of a former volcano.

Harvest: Grapes are not harvested until fully ripe, typically after the 15th of October.

Agricultural Method: Organic (ICEA) 

Vinification: Following destemming, we allow the grapes to undergo skin contact, harnessing the natural yeast to initiate fermentation. This process takes place in large French oak barrels. The wine is then aged for one year in these wooden tanks and subsequently spends an additional 3 to 4 years maturing in stainless steel tanks. After bottling, it further matures for one year before being released for sale.

Tasting Note: The wine displays a presence of acidity and tannins that are precisely aligned. It possesses an intensity and vibrancy that reflects the unique characteristics of the vineyard's soil.



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