



AVANTI DIVISION



ETNEIDE



RIBOLI FAMILY WINES

PROPRIETARY & CONFIDENTIAL | INTENDED SOLELY FOR USE OF ADDRESSED RECIPIENT AND MAY NOT BE REPURPOSED OR REUSED



We cultivate our vines following the traditional techniques respecting the environment and the natural development of the plants and traditional varieties of the Sicilian terroir.

The different cultivation phases are carried out manually and every single vine is entrusted to the attention and care with the goal of an intense wine that with every sip, we are reminded of old memories of a land with a thousand-year history.



The history of the Pennisi family began in 1854, with the birth of the proprietor, Vincenzo Pennisi.

In his early twenties, through a loan from a clerical family member, he bought the current Chiappemacine land, named for the "Chiappa," a white limestone used in ancient times to grind olives. They originally sold the wine in the only way used at the time, poured directly from the big wooden barrels. Since then, the Pennisi family has been cultivating the vine with the unique Nerello Mascalese varietal, best known for its expression from the iconic volcano, Mount Etna.

To his children, Vincenzo divided the family land and gave each a large "Fangotto" plate, an ancient Sicilian dish used for sharing a meal. The legacy comes from the Arab colonization of the island, with a typical figure of country life depicted: a rooster, an ox, a flower, a cart, and a vine on each plate.

The land passed down through the generations and kept dividing, fragmenting the vineyard, until Giuseppe, the third generation, decided to found VILLA PENNISI. He bought back some of the original family vineyard plots to restore their legacy. The family crest comes from the original Fangotto plate, emphasizing the roots, stem, branches, tendrils, leaves, and bunches of the vine. With more hectares and terroir, Giuseppe introduced the white varietals of Carricante and Catarratto into his vineyards and further pushed the boundaries of winemaking on Mount Etna.

Today, 170 years and 4 generations after its origin, the company is in the hands of Stefano Pennisi. The land is still worked manually, with respect for the history of the terroir and to keep close connection with Mother Earth.

Our history is made up of a lot of hard work. This has been represented in the label of the ETNEIDE line, where in the Sciara, the volcanic stone of Etna, sketches of human forms, tools and working animals can be seen to represent the effort and passion of those who have made it possible to cultivate the vine on the hard volcanic rock.





ETNA BIANCO

PRODUCTION AREA: North of Etna in the territory of Castiglione di Sicilia, in the districts of Verzella and Chiappemacine

ALTITUDE: 580m above sea level

SOIL TYPE: Volcanic

AGE OF PLANTS: 5-12 years

TRAINING METHOD: Spurred cordon

HARVEST: Manual, in the first to second week of October

YELD PER ACRE: 15000 lbs

TECHNICAL DESCRIPTION

FERMENTATION: Stainless Steel Tank

FERMENTATION DURATION: 15 days

ALCOHOL: 13% by Volume

AGING IN BOTTLE: 60 days

TASTING ANALYSIS

Straw yellow color with bright golden reflections. Hints of jasmine flowers, white-fleshed fruit like peach and sbergia (typical Sicilian variety of nectarine peach) and intense minerality (typical of the volcanic area). Each sip gives sense of freshness and youth.



ETNA ROSSO

PRODUCTION AREA: North of Etna in the territory of Castiglione di Sicilia, in the districts of Verzella and Chiappemacine

ALTITUDE: 580m above sea level

SOIL TYPE: Volcanic

AGE OF PLANTS: 10-40 years

TRAINING METHOD: Spurred cordon

HARVEST: Manual, in the second to third week of October

YELD PER ACRE: 16000 lbs

BERRY MACERATION: 30 days

TECHNICAL DESCRIPTION

FERMENTATION: Stainless Steel Tank

FERMENTATION: 12 days

MALOLACTIC FERMENTATION: Yes

ALCOHOL: 14% by Volume

AGING IN BARREL: 12-18 months

AGING IN BOTTLE: 1 year

TASTING ANALYSIS

It has a ruby red color tending to garnet. Fruity hints of blackberry and currant, spices such as black pepper and vanilla and a mineral note that expresses its origin from the volcanic land. Its freshness and tannins typical of the Etna red wines stands out, giving way to the softness and warmth.



