



NERI

AGRICOLTURA DELL'ETNA



....for over a century we have been
operating on this territory inspired by
art and innovation but always faithful
to tradition.

Salvo Neri

The story

The Neri family lives on the foot of mount Etna since over a century and it's thanks to the music that this corner of earth has become their kingdom, in fact, during the first '900 cavalier Vincenzo, emigrated to America with his brother, a tenor who sang the Italian operas in the New York's theaters. When Vincenzo came back to Linguaglossa from America, he had no doubt: his future will be strictly linked to Etna. And then, with the huge fortune achieved overseas, he decided to invest in purchasing some lands on which to start his agricultural activity. The family, now in its fourth generation, has believed to the plan of the great grandfather by handing down from father to son the love for these volcanic, black and fertile lands, also in the methodology of cultivation the land.



G. Maggio
CATANIA
VIA ROCCAFORTE, 25



The company

The Neri family's lands are located on the Nord-est side of mount Etna, in the territory of Linguaglossa, situated at about 550 mt a.s.l., between contrada Arrigo and Borrigliona, on a total surface of 9 hectares, 5 of them cultivated with vineyards and 4 with olive trees. The territory has a complex character thanks to a soil of volcanic origin with an important mineral component.

In this unique places there are olive trees of the local variety of Nocellara dell'Etna and autochthonous red grape varieties such as Nerello Mascalese and white grape such as Carricante and Catarratto.

Respecting the territory, they decided to implement a non-intensive organic agriculture, in addition to maintaining the manual harvesting of grapes and olives, as was once done.

Discovering vines and wines

Find out where the wine is born: for this reason our wine tastings start with a walk among vineyards and olive groves dominated by an amazing Etna view. Firstly, the guests are escorted among the rows of vines to understand the first step of the wine production, that is the cultivation of the fields. After that, they will visit the ancient “palmento” and the “bottaia” to live a unique sensorial experience, a “trip” that will touch each of their senses, and that also lead them to understand the real essence of wine.

The screening of a short film, in the millstone, will open a window on what we were yesterday and what we are today. The aging of the wine, which takes place in the cellar, is accompanied by classical music, as per family tradition. Here they could taste some wine and listening to music that, by spreading low frequency sound waves, improves its organoleptic qualities.

Finally, the tasting experience takes place in a room with large windows overlooking the vineyard and equipped with an open kitchen with a wood oven. We serve fresh bread made with sourdough, cold cuts and cheeses and a selection of vegetables in oil, all typical products of the area, which combined with oil and wine, enhance the food and wine richness of our territory. It is a journey to discover authentic Sicilian flavors. The tasting can be done every day, reservations are required. A minimum number of participants is not required.





From ancient "ad alberello" vineyards and from "a spalliera" rows, we produce:

Etna bianco D.O.C., by grapes of Carricante and Catarratto. This wine with a pleasant aromatic freshness and elegant flavor, best expresses the great personality of the whites obtained on Etna.

Etna rosso D.O.C., by grapes of Nerello Mascalese, has a moderate acidity and a delicate structure.

The two wines obtained from the proper grapes, express the characteristics of the great Etneo terroir through a fine and elegant bouquet and a fresh, intense and harmonious taste, embellished with pleasant mineral notes.

Etna Bianco

2018

Wine name: Arrigo Bianco

Denomination: Etna Bianco DOC

Area: Linguaglossa (CT) – contrada Arrigo

Grapes: 85% Carricante – 15% Catarratto

Age of the vineyards: 30 years old

Soil: volcanic

Exposure: east

Highness: 700 m a.s.l.

Grape yield per hectare: 50 q.

Vinification and aging: traditional vinification in white managed by inox 14°C termoconditioned containers; inox aging for 4-5 months. Alcoholic fermentation is conducted with selected yeasts.

Organoleptic data: straw yellow color with greenish reflections, in the nose it's fresh, enough intense, with notes of white flowers and citrus; the taste is pleasantly acid, savory and quite persistent.

Temperature for service: 10-12°C

Pairing: starters of raw fish, rice with fish or vegetables, main courses of grilled or baked fish, white meats not too much spicy.



Etna Rosso

2018

Wine name: Arrigo Rosso

Denomination: Etna Rosso DOC

Area: Linguaglossa (CT) – contrada Arrigo

Grapes: 100% Nerello mascalese

Age of the vineyards: 30-60 years old

Soil: volcanic

Exposure: east

Highness: 700 m a.s.l.

Grape yield per hectare: 40 q.

Vinification and aging: traditional vinification in red managed with open containers; duration of maceration 8-10 days; aging in French oak wood barriques of second and third step. Alcoholic fermentation is conducted with selected yeasts.

Organoleptic data: red rubin colour, in the nose is elegant, complex, with notes of small red fruits and herbs; the taste is equilibrated, wide, full-bodied and pleasantly persistent.

Temperature for service: 16-18°C

Pairing: main courses of vegetables or meats, grilled white or red meats, semi-aged cheese



Olio extra vergine di oliva

NOCELLARA DELL'ETNA

Wisely obtained by Nocellara dell'Etna olives, hand harvested and then cold pressed, this extravirgin olive oil has a gold-yellow colour with greenish reflections, a slightly fruity smell and a taste with a slight sensation of bitter and spicy.

Cultivation: from over one hundred years old cultivated plants at an altitude above 600 meters above sea level, on an area of about 4 hectares, the olive harvest takes place in the months between October and December and it's done by hand, as it used to be, to then be placed in small boxes and transported and milled in a very short time in a nearby mill.

Organoleptic data: obtained by trees of the local variety of Nocellara dell'Etna, this oil has a medium fruity taste that gives clear notes of pepper, herbs, almond, white pepper and citrus peel. In mouth has a strong personality, it's persistent, fine and charming.

Pairing: Its balanced timbre and fine quality refined elegance make it the ideal companion of dishes such as shellfish salad, roasted cuttlefish, fresh tuna and the veal tartare with pepper. It goes well with linguine with sea urchins, spaghetti with clams, amberjack fillets with herbs, spatula rolls.

Cultivar: Nocellara dell'Etna

Area: Linguaglossa – Etna nord-est

Press: cold pressed

Acidity: 0,3%

Certification: biologic



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