



SCAN FOR MORE INFO

FRONTESCIARA 1981

FRONTESCIARA [fron-teh-SHE-arah] 1981 At the foot of Mount Etna, where the Sicilian volcano still murmurs and breathes, the vineyards of Frontesciara unfurl, a dark tongue of earth born from the lava flow of 1981. Our 'sciara' is the lava flow of 1981, one of Etna's most dramatic modern eruptions. That year, molten rock surged from the volcano's northern flank, racing toward the town of Randazzo. Only a few kilometers away. sheer fortune spared the town. The lava tore through forests, pastures, and ancient farmland — burying the past and, paradoxically, sowing the seeds of what was to come. Here, in the very heart of Sicily at its most authentic, we chose to craft wine that speaks the island's iconic dialect.

ETNA ROSSO DOC

Born from the volcanic soils of Etna's northern slope, where the 1981 lava flow carved the land that would become our vineyards, this red is rooted in destruction turned to creation. It is the essence of Frontesciara — fire made liquid, earth made wine.



UPC# 0 89832 92360 2
12pk/750ml



VARIETAL: 85% Nerello
Mascalese, 15% Nerello
Cappuccio



REGION: Sicily



ALCOHOL: 13.5 %



WINEMAKING: Produced from the Frontesciara's 16 hectares of estate vineyards. Harvest is entirely manual, carried out in small 15-kilogram crates during the second and third weeks of October. Winemaking begins with a 24-hour cold soak to gently extract color and aromas, followed by seven days of skin contact during fermentation in temperature-controlled stainless steel tanks to build structure while preserving elegance. After several rackings, malolactic fermentation occurs naturally in spring, and the wine is carefully clarified and filtered before bottling.



TASTING NOTES: A translucent ruby with garnet at the rim. Aromas of wild raspberry and sour cherry mingle with violet, dried blood orange, and hints of volcanic stone, iron, and soft woodsmoke. The palate is vivid and precise—cherry and blood-red pomegranate layered with bitter citrus peel and raw basalt minerality. Fine, silky tannins and a subtle salinity carry through to a long, vibrant finish of graphite, crushed herbs, and lingering wild strawberry.



PAIRING: Grilled swordfish, slow-braised lamb shank, wild boar ragù, aged pecorino, seared duck breast, eggplant caponata.



WINEMAKER: Santo Gozzo