



HADRIANUS

IL VINO DELL'IMPERATORE





THE WINERY NATURADIVINA

The winery NaturaDivina is located **in the heart of Etna Park**, in the ancient and scenic **Monte Arso**, in Nicolosi (CT), at an altitude comprised between 850 and 900 metres above sea level.

The winery stretches on a 10-hectare surface, 5,5 of which are used for the cultivation of vineyards. The remaining part is constituted by woods and 'sciara' (accumulation of consolidated volcanic debris which deposit along lava flows).

SOCIAL VITICULTURE

The production of the wine Hadrianus is a significant part of the project '**NaturaDivina social agriculture**', started in 2014 thanks to the collaboration between the co-operative **BIOS** and **Catania's Archdiocese**. NaturaDivina aims at recuperating uncultivated plots of land to promote farming by employing disadvantaged people. The wine Hadrianus is thus a concrete example of **social viticulture**.

THE VINEYARDS

The vineyards, increasingly grown between the end of the '60s and 2016, are trained using the 'alberello' (little tree) system, according to the etnean wine growing tradition. They are grown without the use of any irrigation system: **exclusively ancient indigenous vines**.

The oldest vineyard is spread on a 2,5ha surface and is planted with black vines, Nerello Mascalese.

Etna Rosso DOC - Adrianus is produced from this vineyard.

The vineyard planted in 2016 is stretched on a 3-hectare surface and planted with the rare white wine grapes Carricante and, in due time, it will be devoted to the production of the Etna Bianco.



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VINEYARDS MANAGEMENT

The management of the vineyard is carried out using environmentally friendly procedures, respectful of the surrounding ecosystem. The High density planting, arduous slopes and terraces do not permit the use of any form of mechanisation, thus making manual work necessary throughout the whole cultivation process.

The 'heroic' wine growers use non-invasive tools along with the good wine-producing practices aimed at the production of natural and refined grapes, the outcome of a unique terroir, rich in history and vine-growing tradition.

IL TERROIR

The terroir is volcanic, sandy, rich in volcanic ash and lapilli (lava fragments expelled by Etna during explosive eruptions). The volcano's influence, excellent exposition, altitude, high thermal excursion and cool and ventilated mountain climate make this vineyard a 'cru' with unique and unrepeatable characteristics, which have a positive repercussion on the quality of the wine produced.

THE VINIFICATION

Thanks to the appropriate technological and scientific support, only non-invasive vinification and refinement systems are adopted, in accordance with the terroir.



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NERELLO MASCALESE

Nerello Mascalese vine grows in the area of the Etna in Catania district. It contributes for 80%-100% to the production of the **vino rosso Etna Doc**. Indigenous vine growing on Etna's slopes, it boasts ancient origins, being probably grown by ancient Greeks, since VIII century B.C.

Its name comes from **Mascali**, the County – at an altitude between 350 and 1100 above sea level – where it is grown, the terroir of which is primarily constituted by **volcanic sands**. Its light red-coloured grape displays a characteristic oblong shape.

Nerello Mascalese ripens very late and its harvesting is performed in the second and third week of October. The wines produced through the vinification of this vine show a great variability according to the cultivation area. As a matter of fact, nerello mascalese – as other **noble vines** – is highly sensitive both to the production year and the terroir of origin.





HADRIAN'S ETNA

Hadrianus – The emperor’s wine – Etna Rosso Doc, celebrates one of the greatest emperors of Ancient Rome: **Hadrian**. Under his rule, Roman empire experiences a golden age, an epoch of peace, prosperity and cultural renovation. Hadrian embarked on several trips in order to get to know his empire and his people. In 128 A.D. he went Sicily to visit Etna and relish the magnificent view of the rising sun. Two thousand years on that “variety of colours” described in the Historia Augusta and ‘iridescence’ depicted by Marguerite Yourcenar in the ‘Memoirs of Hadrianus’ are still visible, intact though millennia. It is the same Etna Hadrian enjoyed.

“Then he went by sea to Sicily and there he went up the Etna to admire the rising of the sun, which - by all accounts - emerges in a variety of colours, like in a rainbow”.

DE VITA HADRIANI | HISTORIA AUGUSTA

“I had heard about the wonderful iridescences of the sunrise on the Ionian Sea, when admired from Etna’s summit. I therefore decided to take the journey up that mountain. We went from vineyards regions through lava landscapes and to snow expanses. (...) It finally appeared: an immense scarf of Iris stretched from one horizon to the other: strange flames glared on the summit glaciers; the earthly and marine vastness revealed to our sight reaching as far as Africa, clearly visible, and Greece, as far as you could have guessed. It was one of the supreme moments of my life. Nothing was missing, not the golden fringe of a cloud, nor the eagles, nor the cupbearer of immortality.” (*Memorie di Adriano - Marguerite Yourcenar*).

THE ARTISTIC LABEL

The label has been designed by the artist **Georges de Canino**, who lives and works in Rome. His artistic sensitiveness has made him one of the most renowned Jewish artists. In the last twenty years he has been active as a poet, painter, sculptor, writer, narrator, and a living ‘memory’ of the survivors of Shoah in Italy. He has been rewarded with the title “Cittadino illustre di Roma (Eminent citizen of Rome).



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TECHNICAL SPECIFICATIONS

WINE-MAKING PROCESS: the grapes harvested in the first decade of October are made wine through extensive maceration of the must with peels at a monitored temperature.

AGEING: in steel and 500-liter French durmast tonneaux for circa one year. After natural malolactic fermentation and without any stabilisation, it is then prepared to be bottled.

AGING IN BOTTLE: several months before its commercialisation, according to the year.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Bright red ruby

Smell: ample, slightly fruity with elegant scents of undergrowth red fruits and delicate spicy notes.

Taste: pleasantly fresh, with elegant mineral notes, dry, long-lingering in the mouth.

ALCOHOLIC GRADATION: 13 % Vol.

WINE STORAGE: keep the bottles on their sides in a fresh room with a constant temperature, not higher than 18 °C.

SERVING TEMPERATURE: 18 °C.

DENOMINATION: Etna Rosso.

VINE: Nerello Mascalese 100%.

PRODUCTION AREA: Monte Arso, comune Nicolosi (CT).

ELEVATION: 850- 900 m. asl.

TERROIR: volcanic, rich in lapilli and volcanic ash.

TRAINING SYSTEM: small trees.

VINE DENSITY: 6000 vine stokes/ha.

VINEYARD EXTENSION: 2.5 ha.

AGE: from 12 to 60 years.

YIELD: 50 q/ha.



One-piece **natural cork**
stopped 24x49 mm
"classe A".



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ECONOMIC EVALUATION

Hadrianus's evaluation is based on the comparison amongst some fundamental indexes which take into account raw materials, cultivation and production methods and final products. The balanced ripening of the technical, phenolic and aromatic essential components of the grapes' are the result of careful analyses carried out throughout the whole production process: from cultivation to bottling.

One of Hadrianus strengths is its **low content in sulphites**. Thanks to scrupulous checks on its fermentation process, it is possible to obtain a more 'natural' wine' with unique colours and flavours compared to conventional production. Another significant aspect in Hadrianus's evaluation is the **manual work** required in the production process: the steep plot of land on the volcano slopes doesn't allow the use of any mechanical device. This type of cultivation - called '**heroic**' - makes it possible to add value to its uniqueness, inciting the use of techniques compatible with tradition and the eco-system.

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- ♦ **NERELLO MASCALESE 100%**
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