



Franchetti's former oenologist, Australian Anna Martens, suggested vinifying the single-vineyard sites separately, and the five Passopisciaro 'contrada' wines (see recommendations, overleaf) demonstrate Nerello's brilliance at transmitting terroir. Martens moved on to set up *Vino di Anna*, where she produces ultra-natural field blends and experiments with *qvevri* (clay amphorae). Her rustic but likeable wines are almost the polar opposite of Franchetti's slick, polished bottlings.

*Contradas* are ancient estates, usually coinciding with specific lava flows. Each has variations in soil, aspect and nuance, not unlike Burgundy's *climats*. Franchetti feels they are crucial to Etna's future: 'We're lucky to have the *contradas* – they're far better defined than Burgundy's old feudal system.' While de Grazia is fond of pushing the Burgundian metaphor, this frustrates Giuseppe Benanti's son, Antonio, who took over running the estate with his twin brother, Salvino in 2012. 'We shouldn't be trying to imitate Burgundy or Barolo – Etna stands perfectly well on its own,' he insists.

Frank Cornelissen and local expert Salvo Foti paved a different way for the new wave of producers, focusing on authenticity and tradition. Foti has >