

DOMAINE FRANK CORNELISSEN

SICILY | ITALY



Despite the fact that wine had been made on Etna for centuries, this wine-growing area was relatively unpopular when Frank Cornelissen settled here in 2001. It was the incredibly rich terroir that made him want to make wine here. Basalt, silica, on terraces or not, each parcel has its own particularity, and the Nerello Mascalese is king.

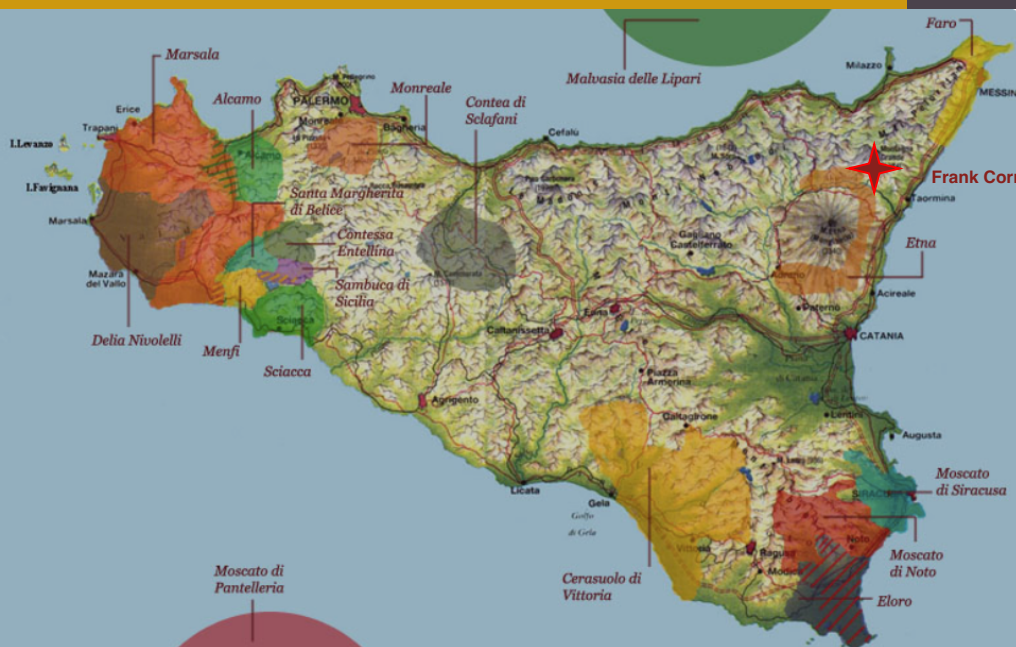
WHAT WE LIKE

- ∞ Frank Cornelissen's sincerity is evident in both his words and his wines. He knows how to adapt his working methods directly to his terroirs without claiming one method more than another, while prioritising respect for the land and his vines.
- ∞ Highlighting Crus, as in Burgundy, with almost all his cuvées worked on a parcel-by-parcel basis to bring out the characteristics of each one.



'Our philosophy of culture is based on the acceptance that humans will never be able to understand the full complexity and interactions of nature. We observe and learn from the movements of Earth and prefer to follow her guidance rather than impose ourselves. Our products are the result of this philosophy, and of the hands of our teams'.

FRANK CORNELISSEN



DESIGNATIONS	ENCEPAGEMENT	AREA	APPROACH	CERTIFICATION(S)	PRODUCTION
IGP Terre Siciliane	Nerello Mascalese Grecanico dorato Carricante Malvasia Moscadelle	24 ha	Organic Nature	-	120.000 bottles / year