



AZIENDA AGRICOLA MURGO

Etna Bianco

The first artisans to champion Nerello Mascalese as a sparkling wine and certainly one of Sicily's oldest winemaking clans, the Scammacca del Murgò family has for more than a century cultivated grapes as well as olive and fruit trees in Santa Venerina, on the east coast of the island. Grown on the fiery volcanic slopes of Mount Etna, this velvety yet vibrant white wine showcases the freshness and pure fruit of Sicily's native white grapes, Carricante and Catarratto.

WINERY: Azienda Agricola Emanuele Scammacca del Murgò

WINEMAKERS: Michele Scammacca del Murgò

ESTABLISHED: 1850

REGION: ITALY • Sicily • Santa Venerina

APPELLATION: Etna DOC

BLEND: 70% Carricante and 30% Catarratto

VINEYARDS: Terraced, estate-owned vineyards on the eastern volcanic slopes of Mount Etna, near the town of Santa Venerina, at 1,600 to 2,000 feet above sea level. Soils are exclusively decomposed lava.

AGE OF VINES: 30 to 40 years

WINEMAKING: Hand-harvested. Destemmed; cold maceration (four hours) before pressing. Fermented on selected yeasts in temperature-controlled, stainless steel tanks; aged in tank for six months.

TASTING IMPRESSIONS: Aromas of jasmine and yellow flowers; plush yet lively, with good acidity; rich, intense citrus and apricot flavors

PAIRING SUGGESTIONS: Grilled saltwater fish; fresh calamari.



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