

AZIENDA AGRICOLA EMANUELE SCAMMACCA DEL MURGO Etna Bianco

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

WINERY: Azienda Agricola Emanuele Scammacca del Murgo

WINEMAKER: Michele Scammacca del Murgo

ESTABLISHED: 1850

REGION: ITALIA • Sicilia • Santa Venerina

APPELLATION: Etna Bianco 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.

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





