



# AZIENDA AGRICOLA EMANUELE SCAMMACCA DEL MURGO

## Extra Brut Rosé Metodo Classico

*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, Nerello Mascalese produces not only world-class red wines but also elegant sparkling wines—and is unquestionably one of Italia's most distinctive grape varieties.*

**WINERY:** Azienda Agricola Emanuele Scammacca del Murgo

**WINEMAKER:** Michele Scammacca del Murgo

**ESTABLISHED:** 1850

**REGION:** ITALY • Sicily • Santa Venerina

**APPELLATION:** Vini Spumante di Qualita (VSQ)

**BLEND:** 100% Nerello Mascalese

**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. Rosé de pressurage (color extracted during pressing); fermented on selected yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in bottle (metodo classico); aged for four years in bottle. No dosage; residual sugar less than 2 grams/L.

**TASTING IMPRESSIONS:** Light rose, fine, continuous bubbles. Wild strawberries; pomegranate; sea salt; white pepper. Smooth and lively.

**PAIRING SUGGESTIONS:** As an aperitif; with light, Mediterranean dishes



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