



AZIENDA AGRICOLA MURGO

Brut Rosé Metodo Classico

The first artisans to champion Nerello Mascalese as a sparkling wine and certainly one of Sicily'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, on the east coast of Mount Etna. Grown exclusively on the volcano's fiery slopes at altitude, Nerello Mascalese produces not only world-class red wines but also elegant sparkling wines—and is unquestionably one of Italy'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) Metodo Classico

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. Soils are mostly volcanic sand.

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. Kept on fine lees in tank for seven to eight months. Secondary fermentation in bottle (metodo classico). Dosage less than 8 g/L.

TASTING IMPRESSIONS: Light pink-orange hue, fine bubbles. Pink roses, small red berries, light toast; apples, crushed raspberries, light pepper.

PAIRING SUGGESTIONS: As an aperitif; oysters, fresh seafood, sashimi



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