



AZIENDA AGRICOLA MURGO

Etna Bianco 'Tenuta San Michele'

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: Etna Bianco DOC

BLEND: 60% Carricante and 40% Catarratto

VINEYARDS: A single-vineyard selection of fruit from a high-altitude plot at over 2,000 feet, on the eastern slopes of Mount Etna, near the town of Santa Venerina. Soils are volcanic sand, midnight-black and highly mineral. Crafted only in the best years; just 3,000 bottles produced each vintage.

AGE OF VINES: 10 to 20 years

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged in a combination of tank and oak barrels (light toast).

TASTING IMPRESSIONS: Aromas of yellow and white flowers; green apples; light citrus zest. Medium-bodied, fresh with good persistence

PAIRING SUGGESTIONS: Shellfish and fresh seafood; Sicilian swordfish; sheep's cheese



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