



AZIENDA AGRICOLA MURGO

Etna Rosato

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. 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 Italy's most distinctive grape varieties.

WINERY: Azienda Agricola Emanuele Scammacca del Murgo

WINEMAKERS: Michele Scammacca del Murgo

ESTABLISHED: 1850

REGION: ITALY • Sicily • Santa Venerina

APPELLATION: Etna DOC

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 exclusively decomposed lava.

AGE OF VINES: 30 to 40 years

WINEMAKING: Hand-harvested. Destemmed; cold maceration for four hours. Free-run juice is bled off (rosé de saignée) and fermented on selected yeasts in temperature-controlled tanks. Aged in tank for five months; in bottle for two months before release.

TASTING IMPRESSIONS: Aromas of wild strawberries and red fruits. Juicy and harmonious, with a clean, tangy finish.

PAIRING SUGGESTIONS: Light tomato-based pasta dishes; fresh fish; refined, citrus-based Vietnamese cuisine



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