



AZIENDA AGRICOLA MURGO

Etna Rosso

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 and lightly crushed; fermented on selected yeasts in traditional, Etna-sourced chestnut casks (30-130HL) for six to eight months; then moved via gravity into stainless steel tanks to rest before bottling. Aged in bottle at least three months before release.

TASTING IMPRESSIONS: Aromas of red roses, violets, red berries, light pepper. Tangy, fresh and smooth; flavors of red plums, cola, baking spices.

PAIRING SUGGESTIONS: Grilled red meats; meaty, oily Mediterranean fish; fresh pasta with tomato-based ragu; pork sausage



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