



AZIENDA AGRICOLA EMANUELE SCAMMACCA DEL MURGO

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: ITALIA • Sicilia • 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 three years in bottle. Dosage less than 5 g/L.

TASTING IMPRESSIONS: Antique rose color, fine bubbles. Wild strawberries; cherries; pomegranate. Mineral, with notes of white pepper.

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

