



AZIENDA AGRICOLA EMANUELE SCAMMACCA DEL MURGO

Etna Rosato

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: Etna Rosato DOC

BLEND: 100% Nerello Mascalese

VINEYARDS: Terraced, estate-owned vineyards are found 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 cold macerated for 24 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.

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; Vietnamese-inspired dishes

