
I SUOLI ETNA ROSSO 'I RILIEVI'



Region: Etna, Sicily

Appellation: Etna Rosso DOC

Grapes: 100% Nerello Mascalese

Farming: Organic

Age of vines: Planted between 1920 - 1980

Altitude, Aspect & Soil Type: 650 m, volcanic soils, fruit is coming from the Contrada San Lorenzo, Calderara and Feudo Pignatone,

Typical Harvest Time: Mid to Late October

Maceration & Fermentation: The skins are macerated in the tank for about 15 days in an open top fermenter, 30% whole cluster, each plot is fermented separately

Aging: 12 months in used barriques

Finishing: No fining or filtering

Production: 2,000 bottles annually

Notes from Oliver:

As if Giuseppe Russo wasn't sufficiently busy with the wines he makes under the Girolamo Russo label, he has committed to this new project with his two friends, eminent oenologist Emiliano Falsini and Dante Pasqua. They make both red wines and 'metodo ancestrale' sparkling wines, from vineyards near Russo's winery in Passopisciaro, on the north side of Mount Etna.

In the glass, a perfect example of very good Etna Rosso; misleadingly pale color, as is typical of this variety, with aromas and flavors of red fruit, wild herbs, and a touch of tar; great texture on the palate, very attractive fine tannins, fresh, very long. Very drinkable on release, I would drink this with red meats or cheese.