
I SUOLI TERRE SICILIANE SPUMANTE



Region: Etna, Sicily

Appellation: Terre Siciliane Spumante

Grapes: 100% Nerello Mascalese

Farming: Organic

Age of vines: Planted between 1920 - 1980

Altitude, Aspect & Soil Type: 650 - 750 m, volcanic soils

Typical Harvest Time: Early to Mid-October

Maceration & Fermentation: 'Metodo Scacchi,' Once the base wine is made, it ages in tank and used barriques until the following fall, when it is blended with a little unfermented juice from the new harvest. The wine referments in the bottle, is released after about six months.

Aging: 10 months in stainless and used barriques

Finishing: No fining or filtering

Production: 6,000 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.

This rosé sparkling wine is made entirely of Nerello Mascalese, from vines that are between 40 and 100 years old, grown at between 650 and 750 meters. The soils are volcanic, as they are everywhere on Etna, formed from lava flows of different periods that have weathered with time. Nerello Mascalese makes excellent rosé, of course, one of the most interesting in Italy, and this just a sparkling version of it. Six thousand bottles produced.