
MAUGERI ETNA ROSATO DOC CONTRADA VOLPARE



Region: Sicily, Italy

Appellation: Etna Rosato DOC Contrada Volpare

Grapes: Nerello Mascalese

Farming: Certified Organic

Age of vines: Planted in 2010, bush trained vines (“albarello etneo”) on small terraces with dry lava-stone walls.

Altitude & Soil Type: 700 M, sandy volcanic soil

Typical Harvest Time: Early October

Maceration & Fermentation: Soft pressing of the whole bunches and fermentation without any skin contact in oak barrels

Aging: 4 months in oak, 6 months in bottle

Production: 1,600 bottles annually

Notes from Oliver:

The Maugeri estate is a relative newcomer, but the wines made here with the guidance of enologist Emiliano Falsini are excellent; they show the distinctive stamp of this appellation very clearly, with neither flaws nor flashy winemaking to get in the way. Mount Etna is one of the best white wine terroirs in Italy, and Maugeri is a perfect example of it.

Very pale onion-skin color, pale yellow with a pink glint; striking, complex wine, a kaleidoscope of different aromas and flavors including various berries, and hints of citrus-peel and herbs. One of the best rosé wines I’ve drunk from anywhere, generously fruity but also concentrated and electric on the palate; try it with roast chicken or salmon. I would drink this young for freshness, but I imagine it will hold or perhaps even improve in the bottle.