
GIROLAMO RUSSO ETNA BIANCO 'NERINA'



Region: Sicily, Italy

Appellation: Etna Bianco DOC

Grapes: 70% Carricante, 30% Catarratto/Inzolia/Grecanico/Minnella

Farming: Certified Organic

Age of vines: Planted in 1924, 1964 and 2016

Altitude & Soil Type: 700 M, volcanic

Typical Harvest Time: First week of October

Maceration & Fermentation: Controlled low temperature fermentation in 70% steel and 30% tonneaux with indigenous yeasts

Aging: 6 months in 70% steel and 30% tonneaux, on the lees

Finishing: Sterile filtered

Production: 5,800 bottles annually

Notes from Oliver:

Giuseppe Russo is a quiet thoughtful man, formerly a pianist. Since 2005 he has been organically farming his family's old vineyards, many of the vines around 100 years of age, and he is restoring the old cellar under his house. He has 15 hectares of vines on the North side of Etna around the town of Passopisciaro.

Russo's 'Nerina' is a rich blend of Carricante, Catarratto and other local varieties. Several of the vines used for this wine are over 100 years old, which adds incredible concentration and depth. Mineral with notes of lush tropical fruit, this is delicious paired with all manner of fish, vegetable, and seafood dishes.