

---

## GIROLAMO RUSSO ETNA ROSSO 'FEUDO DI MEZZO'

---



---

**Region:** Sicily, Italy

**Appellation:** Etna Rosso DOC

**Grapes:** 94% Nerello Mascalese, 6% Nerello Cappuccio

**Farming:** Certified Organic

**Age of vines:** Planted between 1920 and 1940

**Altitude & Soil Type:** 670 M, volcanic

**Typical Harvest Time:** October 10-25

**Maceration & Fermentation:** 20 days maceration, controlled low temperature fermentation in plastic tanks with indigenous yeasts

**Aging:** 18 months in 1,000 L barrel and used barriques

**Finishing:** Filtered with 10 micron mesh filter

**Production:** 1,000 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.

For Pinot Noir and Nebbiolo lovers, Nerello Mascalese is an exciting find — it can produce reds with impressive delicacy as well as those with great structure. From the 'Feudo di Mezzo' single vineyard, this is a red of both impressive delicacy and structure. Of his three single vineyards, Feudo di Mezzo is regarded as the most sleek. Fabulous with pasta dishes and grilled light meats.