
GIROLAMO RUSSO ETNA ROSATO



Region: Sicily, Italy

Appellation: Etna Rosato DOC

Grapes: 100% Nerello Mascalese

Farming: Certified Organic

Age of vines: Planted between 1920 and 2005

Altitude & Soil Type: 725 M, volcanic

Typical Harvest Time: First week of October

Maceration & Fermentation: 4 hours maceration, controlled low temperature fermentation in steel tanks with indigenous yeasts

Aging: 6 months in stainless steel, on the lees

Finishing: Sterile filtered

Production: 5,000 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.

Russo's Etna Rosato is juicy, complex, and delicious. His vineyards are planted on ancient lava flows, all varying in age, mineral content and topsoil composition, providing the wine with textbook, strick-flint minerality. Fabulous with pasta dishes, seafood, and grilled light meats.