
GIROLAMO RUSSO ETNA ROSSO 'SAN LORENZO'



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: 765 M, volcanic

Typical Harvest Time: October 15-30

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

Aging: 18 months in 2,500 L barrel and used barriques

Finishing: Filtered with 10 micron mesh filter

Production: 4,700 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 'Fuedo di Mezzo' single vineyard, this is a red of both impressive delicacy and structure. Of his three single vineyards, San Lorenzo is regarded as the most structured and deep. Fabulous with pasta dishes and grilled meats.