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## GIROLAMO RUSSO ETNA ROSSO 'A'RINA'

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**Region:** Sicily, Italy

**Appellation:** Etna Rosso DOC

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

**Farming:** Certified Organic

**Age of vines:** Planted between 1924 and 2005

**Altitude & Soil Type:** 715 M, volcanic

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

**Maceration & Fermentation:** 15 days maceration, controlled low temperature fermentation in steel and plastic tanks with indigenous yeasts

**Aging:** 16 months in 2,500 L barrel, cement and used barrique

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

**Production:** 30,000 bottles annually

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### 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. Russo's a'Rina is a blend of grapes from younger vines. Vineyards are planted on ancient lava flows, all varying in age and mineral content. This red is juicy, complex, and delicious. Fabulous with pasta dishes, seafood, and grilled light meats.