

Azienda Agricola Monterosso Sisma DOC

COUNTRY

Italy

REGION

Sicily

GRAPE

Nerello Mascalese

VINTAGE

2016

ABOUT THE DOMAINE

Monte Rosso is a volcanic cone formed during one of the most extensive eruptions of Etna in 1329. Today, the centuries-old, un-grafted vineyards are on the slopes and within the crater and have been brought back to life thanks to three friends, Aurelio Marconi, Giovanni Ferlito and Gianluca Strano, who share the same love for their native land. From the lava stone vineyard terraces there is an incredible 360° view, stretching from the Mediterranean Sea to the central crater of Etna, proving what extreme viticulture is required. The volcanic ash acts as a natural fertilizer, providing an energizing shower of minerals including potassium, phosphorus and manganese. The influence of the sea breezes, together with the considerable rainfall, altitude and volcanic soils, give the wines their intense and unique character. Indigenous Etna varieties Carricante and Nerello Mascalese are cultivated. Today organic farming enables the wines to fully express the terroir of this one of a kind volcanic landscape.

WINEMAKING

Alberello Etneo vine training system. Volcanic Red Pozzolan soil type. The vine are between 70 and 100 years old. There are 9,000 vines/Ha. Vinification in stainless steel. This wine is aged for 1 year in the bottle.

TASTING NOTES

Enticingly fragrant, this offers heady scents of violet, wild rose, Mediterranean scrub and woodland berry. Smooth and absolutely delicious, the round, enveloping palate has a weightless depth, delivering succulent crushed raspberry, ripe Morello cherry, liquorice and tangy mineral notes suggesting wet stone. It's already accessible, with polished tannins and fresh acidity.



TECHNICAL NOTES

Alcohol by volume
13%