



The agave grows widely in Sicily, majestic, resistant, determined plants, they thrive in the extreme conditions of the island and speak of the territory.

We took our inspiration for the Nerello Mascalese design from the agave plant as a symbol of the Sicilian landscape.



Nostru

NERELLO MASCALESE TERRE SICILIANE

indicazione geografica protetta

The name Nerello Mascalese originates from Mascali, **a small village in the foothills of Mount Etna**. Winemakers have recently brought Nerello Mascalese back into production, not only on the slopes of Etna (where it is very popular now), but also in other regions of Sicily.

GRAPES

The grapes for our Nerello Mascalese are grown in vineyards around 400 metres above sea level and vines are trained using the **Guyot method**. The grapes are hand-picked in late September/early October in 10-15kg baskets. After the harvest, the grapes are immediately vinified, beginning with de-stemming and a very soft pressing.

VINIFICATION

The must is fermented on the skins with frequent remontage during the early stages of fermentation. Once fermentation is finished, **we continue the skin contact for about 15 days with one very soft remontage a day**. Malolactic fermentation occurs naturally once separated from the skins. **The wine is kept on its very fine lees** for about 6-8 months before being bottled.

TASTING NOTES

Our Nerello Mascalese is bright ruby-red in colour, **vibrant**, with a lovely luminosity. The aroma is **fine and complex**, reminiscent of a variety of red fruits, with a **sophisticated** spicy character. On the palate, **the elegance of the volcanic terroir shines through**. The tannins are silky-smooth, balanced with a **remarkable mineral character**.