

VURRIA NERELLO MASCALESE

Vurria Nerello Mascalese is a medium bodied red with a bright and mineral profile, that is enveloping and complex. Aged in second passage barrels for 6 months, it shows elegant notes of ripe red fruit and pomegranate. Notes of smoke and white pepper best express the ancient volcanic terroir of Terre Sicane.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety 100% Nerello Mascalese

Alcohol 14.0%

Production 15,000 bottles

Vineyards Tufaceous volcanic soil, rich in minerals, on the hills of Paradiso vineyard in Contessa Entellina. Organic cultivation.

Altitude 1,800 feet

Soil Volcanic Tuff

Vinification Hand harvested grapes are destemmed, fermentation in stainless steel, 6 days on the skins, soft pressing.

Aging 6 months in second passage barriques

Production philosophy Certified Organic, Vegan Friendly



DESCRIPTION

Thanks to organic cultivation in the vineyards and organic winemaking in the cellar, the Vurria Nerello Mascalese retains a truly genuine character. Nerello Mascalese vines are planted on the historic family vineyard Paradiso in Contessa Entellina, on ancient volcanic, mineral rich soils. The indigenous variety, typical of North-East Sicily, was introduced to Sambuca di Sicilia in 1968 by father Aurelio Di Giovanna.

More than fifty years later the family continues to create a unique expression of Nerello Mascalese from their vines in Contessa Entellina. An elegant and complex Nerello Mascalese with notes ranging from savory to mineral. The dry, windy climate and the mineral-rich soil gives the grapes a beautiful aromatic composition that is expressed on the nose with hints of rose petal, raspberry and cherry, followed by notes of smoke and white pepper.

Color Ruby red

Aroma Elegant scents of black cherry and pomegranate with a spicy and smoky finish.

Flavour Bright and complex, finely structured tannins and intense minerality give good length.

AWARDS Merum 2015 - 2 hearts.

Mundus Vini - Gold Medal. Wine & Spirits 2010 - 90 points