

VURRIA NERELLO MASCALESE

Vurria Nerello Mascalese is a medium bodied red with a bright and mineral profile, that is enveloping and complex. It shows elegant notes of ripe red fruit and pomegranate. Notes of smoke, white pepper and a mineral profile best express the ancient volcanic terroir of the Terre Sicane.

CHARACTERISTICS

Denomination DOC SICILIA

Variety 100% Nerello Mascalese

Alcohol 13 %

Production 15,000 bottles

Vineyards High hills of the Paradiso vineyard in Contessa Entellina.

Altitude 1,600 feet

Soil Volcanic Tuff

Vinification Hand harvested grapes are destemmed, fermentation in stainless steel, 7 days on the skins, soft pressing.

Aging 18 months in stainless steel

Production philosophy Certified Organic, Vegan Friendly

DESCRIPTION

Thanks to organic vineyard cultivation 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 and dried cherry, followed by notes of smoke and white pepper.

Color Ruby red

Aroma Elegant scents of dried cherry, pomegranate and spice

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

AWARDS

94 points - Wine Orbit 2019

91 points James Suckling - 2017 vintage

Merum 2015 - 2 hearts.

Mundus Vini - Gold Medal.

