



# NERELLO MASCALESE

## 2017

### the grape and the land

Sambuca in Sicilia | Sicily | Italy

Nerello Mascalese is an indigenous grape from the island of Sicily that has gained recent fame for the wines it produces on Mount Etna. The grape is naturally high in tannins and light in color, though when grown on lower sandy soils like those we find on the opposite side of the island from Etna in the Southwest, it can be more approachable when young.

### the wine

100% Nerello Mascalese

IGT Terre Siciliane

Grapes were harvested in mid-September, a short 4 day maceration at low temperature to keep the tannins light, fermentation at 65 degrees Fahrenheit for 12 days with native yeasts, and then simply aged for 15 months in concrete tanks.

TA: 5.7 g/L pH 3.6

An excellent alternative where you might use any medium bodied, earthy Italian red. Grilled meats, sausages, tomato based sauces, etc.

