



## PROFILE

Filippo Grasso is a small family owned winery on the north side of Mount Etna in Sicily. The current generation is the 4th generation of winemakers and they have been bottling their own wine since 2006. They are located on the Contrada Caldera, and have six hectares planted to indigenous Etna grapes, such as Carricante, Catarratto, Minella, Nerello Mascalese and Nerello Mantellato (aka Cappuccio). In addition to the vineyards, they grow and produce olive oil from 100 century-old, olive trees on the property and also have a variety of fruit and nut trees, indigenous herbs and wild vegetables, all of which promote biodiversity, creating a healthy and balanced ecosystem for the vines.

## SPECIFICATIONS

**Wine:** Capu Chiurma di Ripiddu

**Varietals:** 95% Nerello Mascalese, 5% Nerello Mantellato

**Appellation:** Etna Rosso DOC

**Soil:** Rocky volcanic soil, dry, well-drained and rich in minerals

**Exposure:** North side of Mt. Etna in the Contrada Caldera

**Altitude:** 650 meters above sea level

**Agricultural Method:** Organic 🌱

**Vinification:** The grapes for this wine come from the oldest vineyards in the Grasso winery. Soft pressing of the grapes, pre-fermentation maceration on the skins for 15 days, controlled temperature fermentation, aging in stainless steel and in bottle.

**Tasting Notes:** Deep ruby red, this wine is bold and rich. Full and harmonious, it reflects the typicity of these old vines in its complexity and length.

**Food Pairings:** Roasts, game, cheeses, spicy dishes.

**Alcoholic Content:** 14.5%



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