



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 Caladera, 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: Ripiddu Etna Rosso

Varietals: 90% Nerello Mascalese, 10% Nerello Mantellato

Appellation: Terre Siciliane IGT

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: Soft pressing of the grapes, pre-fermentation maceration on the skins for 12-15 days, controlled temperature fermentation, aging in stainless steel.

Tasting Notes: Ruby red with garnet reflections, spicy notes with hints of smoke. Dry, full and pleasantly tannic.

Food Pairings: Red meats, game, roasts, mature cheeses

Alcoholic Content: 14.5%



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