

# AYUNTA NERELLO MASCALESE ROSSO



100% Nerello Mascalese. Traditional, yet easy-going style of red wine that is known as *pista e'mmutta* (press it and put it in the barrel right away). Dark translucent ruby color. Aromas of raspberry and strawberry. Lots of mineral flavors with ashes, leather, slight tobacco and red fruits. Light but bold, it's smooth with pleasant acidity and medium tannins. Great with pizza! Or try paired with beef, pasta with sauce or lamb. Organic.

Ayunta is a tiny estate (6.9 acres) of old vines at 700 meters, in Calderara Sottana in the shadow of Mount Etna, the highest volcano in Europe. Manual work in the vineyards, using no chemicals; artisanal winemaking, using only the best grapes. The soil here is *ripiddu*, the local name for lapillus (a small black volcanic rock) and ash. Etna, a very active volcano, gives new soil during every eruption, a very rare occurrence that defines the unique minerality of Etna wines. Gentle pressing with short marbonic maceration followed by spontaneous fermentation (native yeasts) in cement vats. Aging in bottles.

Filippo Mangione grew up in Agrigento on Sicily's southern coast. He comes from a winemaking family, who for generations tended vines and made wine in their *palmento* (open-topped stone fermenter). When his grandfather passed away in the '60s the vineyards and building were sold off, leaving his family without an estate. In 2011, walking the slopes of Etna while looking for a location for "his own project," Filippo met the old owner of a nearly abandoned vineyard in Calderara Sottana who wanted someone to continue his life's work. He spent his savings to buy it. It was originally planted in the early 1900s behind a grove of chestnut trees. The vineyards of Ayunta, now several parcels spread throughout the top terroirs (namely the contrada of Calderara Sottana) around Randazzo on northern Etna, are made up of very old vines. Filippo guesses some are as much as 200 years old, and every vine is different. Filippo is a passionate and dedicated vigneron, making layered and elegant wine that sings of this unique place—with a focus on bringing out the best personality of the terroir and the indigenous grapes from Mount Etna. Seeking elegance, balance and freshness, Filippo looks to obtain the pure taste of the terroir and all the differences in each vintage of each vineyard.

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## Tasting Note:

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## Shelf Talker:

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