

AYUNTA NERELLO MASCALESE BIANCO



100% Nerello Mascalese. From an early harvest of the red Nerello Mascalese grape, this is a unique still white that honors the local tradition of using red grapes as the base for *metodo classico* (bottle fermented sparkling wine). Mineral based aromas and flavors of flint and graphite with citrus. Crisp and balanced with a long, saline finish. Try chilled as an aperitif, paired with seafood, shellfish or a variety of soft cheeses. 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. Soft pressing followed by spontaneous fermentation (native yeasts) in stainless steel. No maceration. Aged on the lees in cement tanks for 7 months.

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:

AYUNTA
NERELLO MASCALESE BIANCO
100% Nerello Mascalese. Mineral based aromas of flint & graphite; citrus flavors; crisp & balanced with a long, saline finish. Organic.

Shelf Talker:

AYUNTA NERELLO MASCALESE BIANCO



From an early harvest of the red Nerello Mascalese grape, this is a unique still white that honors the local tradition of using red grapes as the base for *metodo classico*. The vines are between 50 & 100 years old, grown on Mt. Etna's volcanic soils. Mineral based aromas & flavors of flint & graphite with citrus. Crisp & balanced with a long, saline finish. Beautiful as an aperitif, paired with seafood, shellfish or a variety of soft cheeses. Organic.

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