

# MAUGERI ETNA ROSADO CONTRADA VOLPARE



100% Nerello Mascalese. Very pale onion-skin color, pale yellow with a pink glint. A kaleidoscope of different aromas and flavors including various berries, hints of citrus-peel and herbs. Generously fruity but also concentrated and electric on the palate. Striking, complex wine. Try it with roast chicken or salmon. Fine dry rosé is a very versatile wine with food, and not just in the summertime. Organic.

Made of Nerello Mascalese grapes grown in sandy decomposed lava soil near Milo, on the east side of Mount Etna, Sicily, Italy. (Nerello Mascalese is the predominant red grape on Etna.) The vines were planted around 2010, on terraces surrounded by dry-stone walls and forest, at about 700 meters (2,300 feet) above sea level. The grapes are harvested by hand, normally in early October; the whole bunches are left in the press at low temperature for a few hours, then pressed, which gives a rosé with a very pale onion-skin pink color. (The grapes are harvested only for this rosé, not as a 'saignée'.) The wine is fermented, then aged for several months in tonneaux, then bottled in the spring following the vintage. Estate-bottled.

Maugeri is the wine project of an Etna family who returns to make wine in their places of origin. Run by Renato Maugeri and his 3 daughters Carla, Michela and Paola, three professionals who in their winemaking, express the deepest relationship between the vocation of a territory and the family values linked to environmental and social sustainability. The Maugeri estate is a relative newcomer. The wines made there with the guidance of enologist Emiliano Falsini are excellent; they show the distinctive stamp of the appellation very clearly, with neither flaws nor flashy winemaking to get in the way. Mount Etna is one of the best white wine terroirs in Italy, and Maugeri is a perfect example of it. The continuity line of the over 1.7 miles of dry stone walls marks the 17 acres of the property, an amphitheater of fertile volcanic soils immersed in a profound dialogue with the Mediterranean.

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## *Tasting Note:*

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## *Shelf Talker:*

