



## 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 Mantelato (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 in Rosato

**Varietals:** 100% Nerello Mascalese

**Appellation:** Etna Rosato 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:** Soft pressing of the grapes, pre-fermentation maceration on the skins for 24-36 hours, controlled temperature fermentation.

**Tasting Notes:** Deeper pink color, floral flavor: pleasantly dry, harmonious, very versatile,

**Food Pairings:** Serve cold to accompany aperitifs or fish dishes. It also goes well with cheeses and charcuterie.

**Alcoholic Content:** 12%



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