



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.

In order to highlight the terroir of Etna and the personality of the native Nerello Mascalese, Grasso doesn't use any oak during vinification. "Ripiddu" refers to the volcanic rocks that are so important to the soil composition of the Contrada Caladera.

SPECIFICATIONS

Wine: Ripiddu 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 Caladera

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 chilled as an aperitif or with fish dishes. This wine also goes well with cheeses and charcuterie.

Alcoholic Content: 13.5%



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