

**Appellation**

DOC

Region

Sicily

Country

Italy

Wine type

Red

Blend

Grenache, Nerello Mascalese

Alcohol %

14

Bottle size (ml)

750

Elevation

2000

Soil

Limestone-siliceous

Vineyard

Single Vineyard 22 acres (9 hectares)

Harvest

Hand-harvested

SRC**Rivaggi**

Rivaggi by SRC is a complex and expressive red wine, shaped by high-altitude vineyards and volcanic soils. Aromas of red berries, herbs, and subtle spice intertwine with light earthy notes. The palate is structured and refined, with vibrant acidity, fine tannins, and a persistent, layered finish.

Flavor profile

Ruby red wine with complex aromas of small red fruits, pepper, herbs, and sulfurous notes from the Etna terroir. The palate is light but grows richer as it warms.

Food pairing

Pairs with red meats or medium-aged cheeses. Serve in a wide glass and consider letting it breathe for an hour after opening to fully experience its flavor profile. The ideal serving temperature is between 61 and 64°F.

Tasting notes

Ruby red wine with complex aromas of small red fruits, pepper, herbs, and sulfurous notes from the Etna terroir. The palate is light but grows richer as it warms. It's well-balanced between fresh acidity and fine tannins. It has a lengthy mineral persistence.

Winemaking

In Stainless steel triggered spontaneously by indigenous yeast, 100% Malolactic fermentation