



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. It's well-balanced between fresh acidity and fine tannins. It has a lengthy mineral persistence.

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

This wine is bright purple red in color. Its aromas are complex and require a few minutes from opening to manifest themselves in all their splendor. In time, its red fruits alternate between hints of pepper and herbaceous aromas typical of the Mediterranean scrub. In the mouth it is rich and fine characterized by a dense tannic texture that is well harmonized with an excellent acidity. Closes with a persistent finish.

Winemaking

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

Appellation

DOC

Region

Sicily

Country

Italy

Wine type

Red

Blend

Grenache, Nerello Mascalese

Vintage

2020

Alcohol %

14

Bottle size (ml)

750

Elevation

2000

Soil

Limestone-siliceous

Vineyard

Single Vineyard 22 acres (9 hectares)

Harvest

Hand-harvested