



SRC

Rosso

Rosso by SRC is a dynamic and authentic expression of Etna's red wines. It opens with notes of cherry, raspberry, and volcanic earth, with light spicy nuances. On the palate, it is fresh and structured, with fine tannins and a vibrant, mineral-driven finish.

Flavor profile

Ruby red wine with a full body. Aromas of ripe raspberries with hints of volatile acidity due to the natural winemaking processes. It also has sulfurous notes of the Etna terroir. On the palate, flavors of red fruits, mineral notes with soft tannins, bright acidity, and a long 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 experience its flavor profile fully. The ideal serving temperature is between 61 and 64°F.

Tasting notes

The fermentation process of this wine is spontaneous. The maceration lasts for about three weeks until it is then refined for 12 months in cement tanks. Following this, it is then bottled during the waning moon without any addition of sulphites. Its result is a brightly ruby red colored wine. The nose has floral and fruity hints, with delicate mineral notes. The tasting is rich and round, with a long finish and an excellent balance.

Winemaking

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

Appellation

DOC

Region

Sicily

Country

Italy

Wine type

Red

Blend

Carricante, Minnella, Nerello Cappuccio, Nerello Mascalese

Vintage

2020

Alcohol %

13

Bottle size (ml)

750

Elevation

2000

Soil

Limestone-siliceous

Vineyard

Single Vineyard 22 acres (9 hectares)

Harvest

Hand-harvested