



MARCHESE DELLE SALINE

Longitudo 15 Etna Rosso

REGION/ ORIGIN	Sicily Etna DOP	WINEMAKER	Francesco Rallo
VINTAGE	2015	WINERY ESTABLISHED	1860
VARIETALS	80% Nerello Mascalese 20% Nerello Cappuccio	VINEYARD(S)	Estate fruit (Solichchiata)
ALCOHOL	14.05%	AGE OF VINEYARD(S)	130-140 years old (pre-phyloxera)
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Bruni (volcanic sand with neutral ph)
AGING	4 years	ELEVATION	700-800 meters
BARREL TYPE/ YEARS IN USE	300HL Slavonian Oak 3 rd use	FARMING METHODS	Organic Certified Biodynamic
FILTER/FINING	None	HARVEST DATE	October/November
TOTAL SULFUR	65 mg/l	PRODUCTION	1,850 bottles
RS	2.5 g/l		

The winery name was born from the nickname of grandfather Francesco, who was known as ‘the Marquis’ for his taste in fine things. Then with his passions for Marsala Salt Pans, the name was born

Marchese delle Saline is a lovely story where family tradition meets reinvention. Giacomo Rallo is the fourth generation of the Rallo family and a passionate entrepreneur that wanted to carry on the family legacy that began with his great-grandfather Francesco, who farmed and made wine in the Sicilian countryside. Today the estate farms 40 hectares between their properties in the Mount Etna DOP (located in Solichchiata, in between the Zottorinoto and Putalepalino districts), and in the Marsala DOP (on the north side of the Trapani province, between Baiata and Alfaraggio). Working organically, as well as largely biodynamic, the work to renew and respect the land is of utmost importance, while focusing on the native grapes from both wine zones. This unique, two region winery, is making wines that honor the varietal character with only natural yeasts, aging in neutral vessels, and keeping a soft hand with sulfite additions – focusing on clean yet minimalistic winemaking to express the purity of their two terroirs. With admirable efforts in the land, their focus is on environmental protection, animal welfare, and rural development, all the while making very exciting wines.

Longitudo 15 is named after the 15° east degree Longitude (or Meridian 15) from Greenwich, which runs directly through Mt. Etna and is an important geological point for the are

The 2015 Longitudo 15 Etna Rosso is the estate’s small production from the oldest vines of the property. The grapes come from 130 to 140 year old, prephyloxera bush vines, planted on the slopes of Mount Etna, deeply rooted in the stunning volcanic soils known as Brunu. The vineyard only sees 6-7 clusters per bush, and is about 80% Nerello Mascalese and 20% Nerello Cappuccio, which is hand-harvested, and then the destemmed grapes are naturally co-fermented together in steel tank. After 30 days the grapes are gently pressed, but the slow fermentation continues for another 30-45 days. The wine is racked after an extra month into 300HL Slavonian Tonneau for 4 years of aging, and then another year once bottled. The result is a spectacular showing of the complex red and black fruit, along with the earthy backbone that the volcano provides. The nose is spicy and floral and full of brambly red fruit, while the palate echoes with savory notes, berry fruit, underbrush, and a long, mineral driven finish.