



## MARCHESE DELLE SALINE

### Tiade Etna Rosso

REGION/ ORIGIN	Sicily Etna DOP	WINEMAKER	Francesco Rallo
VINTAGE	2019	WINERY ESTABLISHED	1860
VARIETALS	100% Narello Mascalese	VINEYARD(S)	Estate fruit (Solicchiata)
ALCOHOL	13.65%	AGE OF VINEYARD(S)	5-30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Bruni (volcanic sand with neutral ph)
AGING	12 months	ELEVATION	700-800 meters
BARREL TYPE/ YEARS IN USE	300HL Slavonian Oak 3 years	FARMING METHODS	Organic Certified Biodynamic
FILTER/FINING	None	HARVEST DATE	October/November
TOTAL SULFUR RS	71 mg/l 2.9 g/l	PRODUCTION	20,000 bottles

*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 Solicchiata, 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.

*Tiade is named after the strong and decisive women who advised the Greek god Dionysis, the god of ecstasy, wine, and the liberation of the senses.*

The 2019 Tiade Etna Rosso is a wonderful example how even younger vines from Mount Etna can create wine with incredible insight into the volcanic terroir. Coming from 100% Nerello Mascalese, these bush vines are hand harvested and brought to the cellar for a natural fermentation in stainless steel. The grapes are pressed around 30 days into the fermentation, and then another month passes before it (and malo) are complete. With punch downs and pump overs daily, and only small bits of SO<sub>2</sub>, the wine is moved to 300HL tonneau for 12 months to age, before being bottled without filtration, where it rests for 12 more months. The harmonious result is bright and expressive, well-structured Nerello. The nose is full of brambly red fruits, forest undergrowth, and hints of spice, while leading to a palate of delicate tannin, perfect acidity, and delicious fruits and earth. A wine to stand up to most any meat, while also having the finesse that will pair with cheeses, some fish, or just a lovely afternoon.