



SRC Etna Rosato



REGION/ ORIGIN	Sicily Etna	WINEMAKER	Rori Parasiliti Fabio Signorelli
VINTAGE	2017	WINERY ESTABLISHED	2013
VARIETALS	Nerello Mascalese Nerello Cappuccio, Carricante, & Minnella	VINEYARD(S)	Mixed contrada (estate & purchased)
ALCOHOL	12.5%	AGE OF VINEYARD(S)	50 years
FERMENTATION	Stainless steel & plastic tub	SOIL TYPE	Volcanic
AGING	10 months	ELEVATION	600-1000 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic
FILTER/FINING	None	HARVEST DATE	October
TOTAL SULFUR RS	8 mg/l .9 g/l	PRODUCTION	3,500 bottles

*‘Our work in the vineyard is limited to just the essentials,
because respecting nature and its course is the only way to achieve truly great wines’ – Rori Parasiliti*

SRC is a small family operation located on the famous northern slopes of Mt. Etna on the island of Sicily, and takes its name from the first initials of Rori and Cinzia, and their daughter Sandra. As a double meaning, when you say the words SRC together, it sounds like the Italian phrase ‘esserci’ meaning: ‘we are here.’ The wildly active volcano has given the planet a remarkable place for unique, alive, and stunningly world-class wines. SRC began in 2013 with a small production of 3,000 bottles, and has steadily grown year-by-year while respecting their craftsmanship - creating five wines from about 17 hectares of Contrada (sites) between Solicchiata and Randazzo. The high elevation and steep slopes of Etna are full of tiny plots of terraced vines, fueled by fresh and rejuvenated volcanic soils that create truly one of a kind grapes, that arguably taste of its place more than anywhere in the world. The estate vines are located in 5 distinct districts: Crasà, Calderara, Rivaggi, Barbabecchi, and Piraò; all of which offer a unique quality to these biodynamically farmed indigenous varieties, with management of wild herbs and the help of local sheep. In the cellar, natural and slow fermentations, minimal intervention, old large barrels, and no sulfur use, create a small range of inspiring and delicious Etna wine.

*The grapes of Mt. Etna are famous for their high elevation and remarkable soils that they grow upon,
giving unique mineral and volcanic characteristics when naturally produced*

The 2017 Rosato is a remarkable expression of an Etna field blend at its finest. Bringing in by hand the Nerello Mascalese and Nerello Cappuccio, as well as a few other grapes that grow on the steep slopes of the volcano, the berries sat with their skins and fresh juices for around 3 days before going into a traditional and old basket press. The different grapes’ dark pink must co-fermented together naturally in a stainless steel tank, for a long and slow fermentation, and when all was finally complete, was bottled in August for a few months rest in glass. The result is alive and dynamic, with expressive dark berry fruit on the nose, and a minerality that shoots forth and can only be explained by the volcanic soil. With no sulfur additions during the winemaking process, the earth-laden fruit is deep and layered, full of acidity and grippy tannins, and continues with a long scrumptious finish that carries long after the bottle is gone.