



SRC Etna Rosso



REGION/ ORIGIN	Sicily Etna	WINEMAKER	Rori Parasiliti Fabio Signorelli
VINTAGE	2016	WINERY ESTABLISHED	2013
VARIETALS	90% Nerello Mascalese 10% other autochthonous varieties	VINEYARD(S)	6 hectares (estate & purchased)
ALCOHOL	13%	AGE OF VINEYARD(S)	70 years old
FERMENTATION	Stainless steel & plastic tub	SOIL TYPE	Bruni (volcanic sand with neutral ph)
AGING	12 months	ELEVATION	600-1000 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Natural & biodynamic
FILTER/FINING	None	HARVEST DATE	Late October
TOTAL SULFUR RS	8 mg/l 1 g/l	PRODUCTION	9,500 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 Piraio; 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 2016 Mt. Etna Rosso comes from the rich volcanic soils of this mystical mountain, where the grapes can grow undisturbed for a very long time. The average age of these naturally farmed vines are around 70 years old, and the blend is primarily Nerello Mascalese, while being boosted with about 10% of other autochthonous varieties. After about a three-week natural fermentation in vat, the wine is aged for close to 12 months and bottled during the waning moon and without the use of any sulfur. The expression is nothing but pure and alive terroir, where the minerality of the volcano shows through from beginning to end. On the nose; crushed rock, bright cherry, and salty air shoot forth, giving way to a palate of chewy tannins and acidity that are lined with black cherry, walnut skin, mineral, and the raging fire that forged it.