

GIODO

Nerello Mascalese Sicilia DOC



- Carlo Ferrini, who has been visiting Sicily as a winemaker for over 15 years, could not resist falling under the fascination of Mount Etna and its main grape variety, Nerello Mascalese. Such was the beginning of Alberelli di Giodo, a wine whose first vintage was in 2016. The vineyard is little more than a hectare, growing at 950 meters on the volcano's slopes, extraordinary **pre-phylloxera vines 80-100 years old** that are trained to the traditional **low-bush alberello style**.
- **Carlo Ferrini is one of Italy's best-known winemakers, boasting a professional career spanning more than 30 years.**
- The result is a wine of extreme refinement that displays to a remarkable degree the minerality classic to its volcano growing-area.

Varietal: 100% Nerello Mascalese

Appellation: Sicilia DOC

Production Zone: Mount Etna, Sicily. Altitude 950 mt a.s.l.

Soil: Volcanic

Vinification: Grapes hand-picked. 7-day fermentation in steel tanks and 20 days skin contact

Maturation: About 18 months in large 500- and 700-litre oak casks, followed by additional time in concrete. 12 months in bottle

On its label a stylized man representing Nerello Mascalese supports the world of wine. He is on Etna's summit, and he holds up by himself the world, because he represents, undiluted, the vineyards of Etna.



- *Bright ruby red. Rich, warm, and concentrated. Vivid red-berry fruit, with slightly dry, grippy tannins.*
- *It pairs wonderfully with oily fish like sardines, tuna, and swordfish, as well as processed pork products like sausages, meatloaf, and meatballs. Of course, excellent with a good steak too.*

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