



Cantine Grasso

"Sette Aje" Nerello Mascalese

Clear, bright, ruby red. On the nose it expresses decisive and sophisticated notes of small red fruits, raspberries and peaches, enveloped by intense nuances of nutmeg and black pepper, framed with the more delicate scent of rose petals. Medium-bodied with soft tannins, the wine is considerably persistence, showing personality through the balance of its components.

Nerello Mascalese 100%

Practicing Organically

Appellation	IGP Terre Siciliane
Vineyard	The vineyards sit on the lower slopes of Mount Etna and have soils that are Medium-textured and rich in nutritive elements.
Vinification	After hand-harvesting, the grapes are vinified in stainless steel vats and macerated with their skins for 3 days at a temperature of 26-30°C. After malolactic fermentation, the wine matures in stainless steel tanks.
Pairing	A wine whose character can allow the most audacious matchings with dishes of similar character. Game, dishes with truffles, fish with complex sauces, cheese and salamis.
Serving	Serve at 60-65°F in a balloon glass. Drinks well within 4-5 years.

Founded in 1887, five generations have farmed these vineyards in Milazzo of northeast Sicily. Today, Alessio, along with his sons Tullio and Carmelo, passionately remain committed to preserving tradition and skill, while utilizing sustainable practices and modern methods to produce quality wines consistently from year to year. All grapes are grown organically without chemical treatments and only vegetal fertilizers are used in the vineyards. The light and warmth of the Sicilian sun, together with the light coastal breeze and the beneficial temperature ranges, allow grapes to gradually ripen up to the moment of hand-harvesting, giving the wines pleasantly rounded notes and full expression.

