



SRC Rivaggi

Sicily, Italy

Crasà is a small farm situated in the heart of the Etna region. They specialize in producing natural wines by adhering to traditional wine-making principles and incorporating only modern practices that align with those principles. The winery is located in Contrada Calderara, the oldest wine production area in Etna DOC appellation, between the municipalities of Passopisciaro and Randazzo. The grapes are handpicked and carefully selected. The wine is fermented using only the natural yeasts present in the must and is not filtered or clarified until bottled.

Tasting Notes

Ruby red wine with complex aromas of small red fruits, pepper, herbs, and sulfurous notes from the Etna terroir. The palate is light but grows richer as it warms. It's well-balanced between fresh acidity and fine tannins. It has a lengthy mineral persistence.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pairs with red meats or medium-aged cheeses. Serve in a wide glass and consider letting it breathe for an hour after opening to fully experience its flavor profile. The ideal serving temperature is between 61 and 64°F.

Technical Data

Production area:	Sicilia, Italy
Vintage:	2020
Varietal:	Nerello Mascalese, Grenache
Vinification:	In Stainless steel triggered spontaneously by indigenous yeast, 100% Malolactic fermentation
Vineyard:	Single Vineyard 22 acres (9 hectares)
Soil:	limestone-siliceous
Elevation:	2000 feet (650m)
Harvest:	Hand Harvested
Farming:	Certified Organic
Alcohol:	14%
Residual sugar:	0 gr/lt