



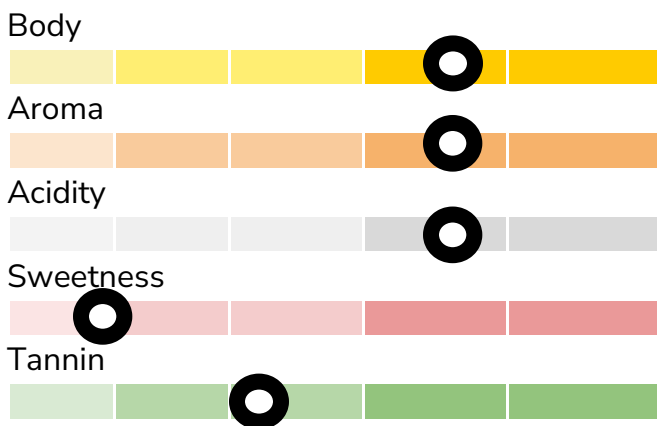
## SRC Rosso

### 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 a full body. Aromas of ripe raspberries with hints of volatile acidity due to the natural winemaking processes. It also has sulfurous notes of the Etna terroir. On the palate, flavors of red fruits, mineral notes with soft tannins, bright acidity, and a long persistence.



### 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 experience its flavor profile fully. The ideal serving temperature is between 61 and 64°F.

### Technical Data

Production area:	Sicilia, Italy
Vintage:	2020
Varietal:	Nerello Mascalese 90% Nerello Cappuccio, Carricante, Minnella 10%
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:	1 gr/lt