

J U L Y / A U G U S T

WINE SELECTIONS

WHITE

Grape varietal:

Nerello
Mascalese

Producer:

Murgo

Region: Sicily,
on the eastern
slopes of Mount
Etna in the
province of
Catania

Terroir: Murgo's

Nerello

Mascalese Brut is
grown in volcanic sands at an altitude of 500 meters.

Murgo has the distinction of being the first winery to
make a sparkling wine from 100% Nerello Mascalese.
Made in the classic method/méthode champenoise,
Murgo Brut is aged on the lees for 5-6 years.

Body: sparkling white that is straw yellow in color.
Crisp, refreshing acidity, making for a complexity
found in only the top sparkling wine regions of the
world.

Aromas: white flowers, brioche/fresh bread, peach,
stone fruit, delicate hazelnut.

Flavors: floral and citrus notes, apple, brioche,
chamomile, medlar.

Pair it with: Pasta all Norma, parmigiana, arancini,
and/ of tagliere misti.



RED

Grape varietal:

Frappato

Producer: Valle

Dell'Acate

Region: Sicily

(province of
Ragusa)

Terroir: Vittoria
D.O.C. Grown in
black soil with white
pebbles, the
vineyards are
located in alluvial

debris deposits near

the Acate River. The medium-high permeability of
the soil and pebbles allows for good oxygenation and
the roots grow deep.

Frappato finds its home in Sicily, and Valle Dell'Acate
makes their Frappato in the province of Ragusa, in the
southeastern part of the island. It is made from 100%
Frappato and each bottle is a terrific expression of the
grape and terroir

Body: light bodied red, ruby red in color with
medium, zesty acidity and low, gentle tannins.

Aromas: fresh, red fruits – cherries, strawberries,
raspberries, fragrant florals, violets, sage, a bit of
lavender.

Flavors: fresh red fruits, pomegranate, orange zest,
faint clove and anise, and subtle spice and herb notes.

Pair it with: prosciutto e melone, insalata caprese,
finocchio e arancia, and/or arancini.

