

TUTTO

LAMORESCA

San Michele di Ganzaria, Sicilia



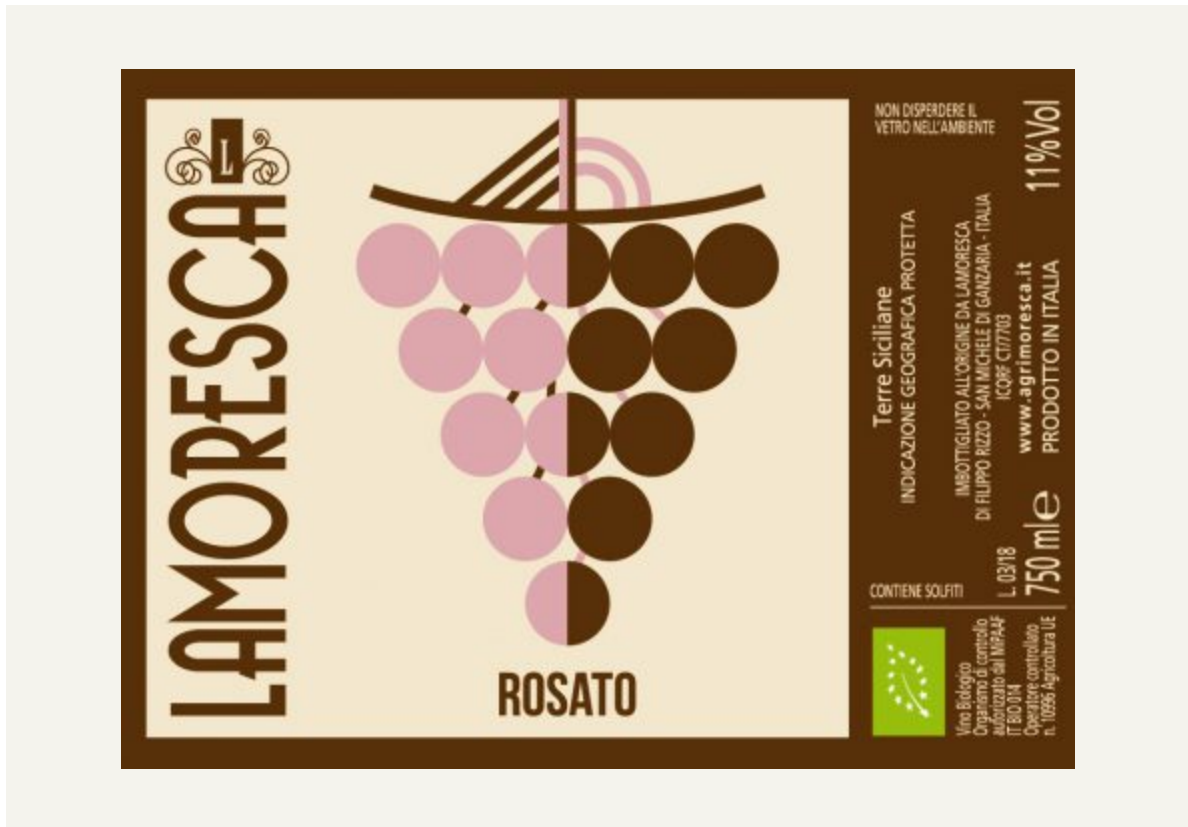
Filippo Rizzo's vines are right in the middle of nowhere, on a raised patch of rolling hills in Sicily's interior, with the only reference point being the smouldering peak of Etna peering over the hills.

They total five hectares and are up to 60 years old, planted over a mix of sand and clay at an elevation of 430 metres above sea level. There are rather dramatic differences in temperature between day and night, a real boon in this typically Mediterranean climate.

Filippo is wary of dogma and simply seeks to make the best wine that each vintage allows. Grapes are only picked when completely ripe and the wines offer complexity, density and balance.

Vineyard work is organic and the approach to winemaking is restrained, considered and practical, with the aim to provide characterful expressions of Sicily's native grapes.

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LAMORESCA ROSATO
2018

A roughly 70:30 blend of Frappato and Nero d'Avola, with a touch of Moscato. This year the Frappato is sourced from his youngest vines at home and blended with a Nero d'Avola from Pachino. It's all given a direct press and aged in concrete for eight months. A little reduced on opening, this has a gorgeous tone, citrus in spades and a pleasant bitterness to finish. Summer in a glass.