

MURGO

‘Top Value Brand of 2021’ - Wine & Spirits

Year Founded: 1800’s

Region: Sicily, Italy

Winemaker: Michele Scammacca del Murgo

Fun Fact: Murgo was among the first producers on Etna to make a sparkling wine using native grapes (not imported ones): Local Nerello Mascalese. That’s unusual - many sparkling wines in Italy use more traditional French or international grapes. Murgo’s choice reflects a strong commitment to expressing the unique volcanic terroir of Etna through indigenous grape varieties.

-Sustainable-

For more than 100 years, the Scammacca del Murgo family has cultivated vines and olives under the fiery gaze of Mount Etna in Sicily. More than once this active volcano has destroyed vineyard plots and covered their family home under ash—events that would rattle the nerves of even the most daredevil winemakers. Yet for the Scammacca del Murgo clan, it’s just the price one pays for the privilege of growing vines in one of the more dynamic and breathtaking wine regions on earth. Caring for vines and crafting wine has always been a family affair; the baron’s eight sons—Michele, Pietro, Matteo, Filippo, Alessandro, Bernardo, Manfredi and Costantino—all have a role, either in the fields or in the cantina, with the singular goal of ensuring that their father’s pioneering work in redefining the face of Etna wine continues.



Nerello Mascalese is Sicily’s most important grape, an indigenous variety that thrives on the island’s high-altitude vineyards and pure volcanic soils. Mount Etna—on the east side of this large island—is an active volcano. Estate vineyards in Santa Venerina are found on its slopes, with soils that are mostly decomposed lava, with the texture of sand; such soils are porous and mineral-rich. Estate vineyards are terraced into old lava beds and sit at 1,400 to 2,000 feet above sea level. At altitude, temperatures swing widely, from very hot during the day to extremely cool in the evenings. Because of this, harvest is a good month later on Etna than in the rest of Sicily’s vine-growing regions. The Scammacca del Murgo family cares for its vines as naturally as possible, and harvest is always by hand.

Extra Brut Metodo Classico

A special extra brut version of the estate’s pure Nerello Mascalese sparkling wine, made in only the best of years and a vibrant wine that has few peers in Sicily, if not the world! Energy and red-fruited power, tons of spice; this is what you want with fresh oysters and the perfect sunset. Hand-harvested. Gently pressed and then fermented on selected yeasts in temperature-controlled, stainless steel tanks; kept on fine lees in tank for seven to eight months. Secondary fermentation in bottle (metodo classico); aged for five to six years in bottle. Dosage less than 4g/L.



Brut Rosé Metodo Classico

A true rosé sparkling wine from pure Nerello Mascalese grapes, grown on the fiery slopes of Mount Etna in Sicily. Here red grapes are pressed to capture a sunset-inspired pink color; the wine is crafted like a fine Champagne, with years on fine lees in bottle. Spectacular! Hand-harvested. Rosé de pressur age (color extracted during pressing); fermented on selected yeasts in temperature-controlled, stainless steel tanks. Kept on fine lees in tank for seven to eight months. Secondary fermentation in bottle (metodo classico). Dosage less than 8 g/L.

