Serafica Grotta Del Gelo Etna Rosso DOC





APPELLATION: Etna

CEPAGE: 80% Nerello Mascalese, 20% Nerello Cappuccio WINEMAKING: Maceration on the skins for 8-12 days, then soft

pressing of the grapes

ALCOHOL BY VOLUME: 13.0%

AGING: 12 months in 20 HL French oak barrels ANNUAL PRODUCTION: 16,000 bottles

THE STORY

Serafica Wines is a family-owned estate on the southern slopes of Mount Etna, where volcanic soils and dramatic elevations shape expressive, mineral-driven wines. Farming organically across high-altitude vineyards, the Serafica family blends tradition with innovation, crafting wines that reflect Etna's unique terroir. With a focus on native grape varieties like Carricante and Nerello Cappuccio, and a deep commitment to sustainability, Serafica produces elegant, site-driven wines—from vibrant sparklings to limited-edition releases like the Versante Sud line. Each bottle tells the story of Etna, brought to life through generations of care and connection to the land.

THE ADJECTIVES

OVERALL: Graceful, structured expression of Mt. Etna

AROMAS / FLAVORS: Violets, strawberries,

Mediterranean herbs

MOUTHFEEL: Elegant and fresh

THE SELLING POINTS

SUSTAINABILITY: Green Practicing PAIRINGS: Pappardelle and mushrooms



