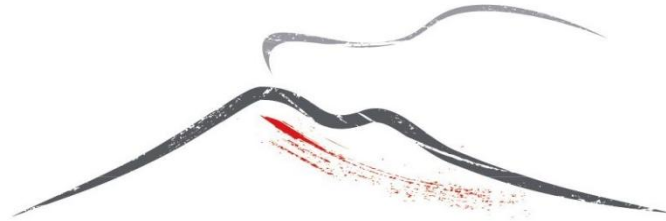


Wine Tasting and Tour of Vineyards



Cantine Russo

Vini di Sicilia dal 1860



Vini dell'Etna D.O.P.

Wine, Culture and Traditions

The tradition of wine making in the Russo family began in the 1860's and has been passed on from father to son. The Russo family dedicated exclusively to the cultivation of their vineyards, is located in the small village of "Solicchiata" (Castiglione of Sicily), situated on the northwestern side of Mount Etna National Park. , otherwise known as Europe's largest active volcano. At almost 700 meters above sea level, you can admire panoramic views of: "Mt. Etna", "The Valley of Alcantara", the "Nebrodi Mountains" and the ancient town of "Castiglione di Sicilia" . The winery is also not too distant from beautiful seaside town of "Taormina" and "Isola Bella".

While touring through the vineyards, you can admire the uncontaminated beauty and listen to the sound of nature - and if you're lucky enough, maybe even hear rumble from Mt. Etna. We will also briefly explain the wine making history of Cantine Russo, local cultivation and the particularities of producing wine grown on volcanic soil will be illustrated. You can choose one of various tasting's listed below. From the session in the vineyard to a wine tasting with light lunch in our tasting room. [A wine tasting of Etna Reserve](#)

“Sparkling” Wine Tasting and Tour of Vineyard

Classic Method sparkling wine:

Mon Pit – Classic Method Brut blanc de blancs Vintage 2015
24 months on the leese, Carricante and Catarratto grapes

Mon Pit – Classic Method Brut Rosè Vintage 2014
36 months on the leese , Nerello Mascalese and Nerello Cappuccio grapes

Mon Pit Classic Method Brut white Vintage 2016
12 months on the leese, Moscato grapes

Paired with a mix of different types of Sicilian **arancini**

Price € 45,00 p.p



“Premium” Wine Tasting and Tour of Vineyard

Our Reserve's

Wines:

2007 Krasi' Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio

2008 Rampante Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio

2009 Rampante Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio grapes

2012 Rampante Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio grapes

Menu:

Antipasto

- a mixed platter of local cured meats and cheeses

Price € 55,00 p.p



Appetizer - Wine Tasting –Vineyard Tour

Sicilian Appetizer

Wines:

2016 Madrenatura Etna DOP red

- Nerello Mascalese and Nerello Cappuccio grapes **Sulfite Free Wine**

2017 Rampante Contrada Crasà Etna DOP white

- Carricante and Catarratto grapes

2017 Rampante Piano dei Daini Etna DOP rosè

- Nerello Mascalese and Nerello Cappuccio grapes

2012 Rampante Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio grapes

Menu:

Antipasto

- a mixed platter of local appetizer's
(local cured meats and cheeses – bruschette- grilled vegetables -
(dried tomatos- tuna salad- cous cous)

Price € 40,00 p.p



Lunch - Wine Tasting –Vineyard Tour

Mumma Felicia' lunch

Wines:

2014 Contrada Crasà Etna DOP red

- Nerello Mascalese and Nerello Cappuccio

2017 Rampante Contrada Crasà Etna DOP white

- Carricante and Catarratto grapes

2017 Rampante Piano dei Daini Etna DOP rosè

- Nerello Mascalese and Nerello Cappuccio grapes

2012 Rampante Etna DOP reserve red

- Nerello Mascalese and Nerello Cappuccio grapes

Menu:

Antipasto

- a mixed platter of local appetizer's

Second course

- hand made meatball cooked in lemon leaves
- side dish of eolian tomatoes salad

Dessert

- seasonal fruit or hand made Sicilian sweets

Price € 55,00 p.p



Wine Tasting in the Vineyard

Between Vineyard and Woods

2014 Contrada Crasà Etna DOP red

- Nerello Mascalese and Nerello Cappuccio

2017 Rampante Contrada Crasà Etna DOP white

- Carricante and Catarratto grapes

2017 Rampante Piano dei Daini Etna DOP rosè

- Nerello Mascalese and Nerello Cappuccio grapes

2016 Luce di Lava Etna DOP red

- Nerello Mascalese and Nerello Cappuccio grapes

paired with:

hand made focaccia with local herbs, prosciutto crudo produced from local wilde pig, our extra virgin oil of Nocellara dell' Etna, cheese and honey produced from sicilian black bee

Price € 35,00 p.p



Wine Tasting

Easy wine tasting

2016 Luce di Lava Etna DOP red

- Nerello Mascalese and Nerello Cappuccio grapes

2017 Rampante Contrada Crasà Etna DOP white

- Carricante and Catarratto grapes

paired with:

white olives, bruschetta bread with our oil and herbs

Price € 20,00 p.p

