



Etna Rosso *The Magic of Mount Etna*

Tuesday March 18, 2025
Registration: 6:00 PM, Tasting: 6:30 PM
Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto
Price (including HST) Member: \$120; Guest/Non-Member: \$155

For our March tasting the **Toronto Vintners Club** will celebrate Etna Rosso, the captivating red wine from the slopes of Sicily's majestic Mount Etna. Known as one of the world's most unique wine regions, Etna embodies the magic of volcanic terroir, combining ancient winemaking traditions with modern craftsmanship. We invite you to explore the depth, elegance, and character of Etna Rosso as we journey through its history, grapes, and distinctive sense of place.

Winemaking on Mount Etna dates back over 2,500 years, with vines planted by Greek settlers. Over centuries, these traditions evolved, producing wines celebrated across Europe. After a period of decline in the mid-20th century, a resurgence began in the 1990s as winemakers recognized the region's untapped potential. Today, Etna Rosso stands at the forefront of the global wine scene, celebrated for its authenticity and exceptional quality.

Etna's terroir is unlike any other, shaped by the volcanic soils of Europe's highest active volcano. The winemaking region wraps around the mountain like a horseshoe, with all the vineyards on the north, east and south slopes. The soils, rich in minerals, create a foundation that imparts complexity and vibrancy to the wines. The climate here is equally exceptional—altitude, diurnal temperature swings, and Mediterranean breezes create a perfect environment for producing balanced wines with remarkable structure and freshness.

The star grape of Etna Rosso is Nerello Mascalese, a native varietal known for its elegance and ability to express terroir. Often compared to Pinot Noir and Nebbiolo, it produces wines with delicate red fruit notes, floral aromas, and savoury, earthy undertones. Another grape to be aware of is Nerello Cappuccio, a smaller player in the region. Primarily a blending partner, this grape contributes colour and softens the wine's tannic structure, enhancing its drinkability. Together, these varietals create wines that are both sophisticated and approachable, capturing the essence of Etna's rugged yet refined landscape.

As we embark on this tasting journey, TVC invites you to savour the artistry and passion that define Etna Rosso wines. Each glass tells a story of volcanic soil, ancient vines, and the enduring spirit of the winemakers who craft them. If you like Pinot Noir, or if you are a Barolo fan then you definitely have to try an Etna Rosso. These wines are both elegant and powerful, and a great value for the price. This is your opportunity to find out why Etna Rosso wines are hot - no pun intended!

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

REGISTER/ BUY TICKETS online at [Etna Rosso March 2025](#) and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, March 11. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. In order to maximize everyone's tasting experience, we ask that you please refrain from wearing scented products.



Tasting Notes and Information

Etna Rosso

(Prices are as of date of purchase)

2014 Etna Rosso Riserva, Tornatore \$88

"Generously perfumed and compelling with notes of dried rose petal, black pepper, sandalwood, licorice and sweet cherry. The palate offers notes of crunchy sea salt, lilacs, red plum and a hint of leather. Fresh, clean and inviting with delicious peppery spice. Tannins are present but are silky and properly ripened. Impressive elegance and depth of flavour with a persistent finish."

91 Pts – Sara D'Amato, Wine Align

2017 Pietrarizzo, Tornatore \$33

"A pure nerello mascalese from the north side of Mt. Etna in the historic Pietrarizzo contrada, cultivated in terraces, vinified in cement and aged in large wooden barrels. It offers rather unique, very botanical character, mint-eucalypt-inflected, resinous herbs, bay leaf, laurel and similar - very original. Flavour intensity is high, in the firm, tart-fresh red fruit spectrum, and length is excellent; tannins are fine but firm, in check with the flavour concentration. A somewhat atypical Etna expression, but worthwhile of the volcano to be sure."

92 Pts – John Szabo, Wine Align

2015 Prephyloxera Vico Etna Rosso, Tenute Bosco \$70

"The litheness of this nerello mascalese from Mount Etna off of 100-plus years of age pre-phyloxera vines cannot be over-stated or overstressed. The light, ethereal beauty of this wine may very well transport you to a place, to a vacuum within a bubble that is a hidden world inside a biodome. Few words are available when a wine speaks to you such as this Vico does to me at this time. This impossibility of such fruit concentration is also implausibly understated, as are the tannins and the acidity, yet all align and intertwine along a perfectly rendered line."

96 Pts – Michael Godel, Wine Align

2018 Rampante, Pietradolce \$55

"Fresh and dried cranberries, lemon peel, fresh mushrooms and bark. Smoky. It's medium-bodied with firm yet fine, silky tannins and intense, juicy flavors. Long finish. Delicious."

94 Pts - Wine Spectator "

2017 Contrada Rampante, Tenuto Tascante \$74

"There is a lot of aromatic definition to the Tenuta Tascante 2017 Etna Rosso Contrada Rampante. The wine reveals a distinct and unique personality, with a slightly higher degree of natural richness, concentration and textural power, which is due to the warm vintage. The vines are planted in eroded volcanic ash and soils, meaning that they have been broken down into ashy dust and smaller particles over the centuries. The bouquet offers red cassis, wild cherry and toasted fennel seed. It should be interesting to see how this lovely wine progresses over time."

94 Pts - Monica Larner, Wine Advocate

2018 Fragore Contrada Montelaguardia, Donnafugata \$89

"Aromas of camphor, coconut and spice mingle together in the glass. On the taut palate, tightly wound, close-grained tannins accompany licorice, sour cherry, sage and roasted coffee bean alongside a backbone of firm acidity."

92 Pts - Wine Enthusiast

2018 Erse Etna Rosso 1911 Moscamento, Tenuta di Fessina \$38

"Etna Rosso "Contrada Moscamento 1911" is a majestic, deep and austere red wine produced from ancient Nerello Mascalese sapling vines grown at over 700 meters above sea level on sandy and volcanic soils, born from an eruption of 1911. It is intense, full-bodied, structured and of great finesse, with notes of berries, licorice, spices, ink, violet and pleasant toasted notes. "

94 Pts - Falstaff

2019 Monte Serra Etna Rosso Benanti Contrada \$73

"Tight, focused and racy, this linear red has aromas suggesting pressed rose, mountain hay, wild herbs and camphor. The vibrant, youthfully austere palate shows great tension thanks to flinty mineral and oyster shell notes that accompany pomegranate, blood orange and Mediterranean herbs."

93 - Wine Enthusiast