



**PALAZZO  
MALGARA**

NERELLO MASCALESE



**Palazzo Malgara  
Nerello Mascalese IGT**  
SICILIA (ITALY)

Palazzo Malgara was launched in 1990 by two renowned Italian winemakers who wanted to focus on producing beautiful southern Italian wines using native grape varietals. Their goal was to create highly regarded wines that reflected the characteristics of the area. Thanks to modern technology, they have been able to continue producing wines and now have gained a global following for their products.

**Grapes:** 100% Nerello Mascalese

**Viticulture:**

**Alcohol:** 13.5% vol.

**Appearance:** Ruby red with violet luster.

**Nose:** Violets

**Palate:** Dry and very elegant with soft tannins.

**Food Pairing:** Mature cheeses, game & red meats.

**Sicilia (Sicily) Wine Region of Italy**

**Climate:** Sicily has a typical Mediterranean climate meaning mild, wet winters & hot, dry summers. It is also home to hilly terrain, poor, soil, and many hours of sunlight: all excellent climactic qualities for grape growing.

**Sicily** is the largest island in the Mediterranean and the largest region in Italy (about 10,000 square miles). Wine making was established here by the ancient Greeks, and is deeply connected to the culture of Sicilians. Sicilian wines became quickly well known throughout the world as the wines were easily exported thanks to the region's ports.

For a time, Sicilian wine production became a bit downgraded as producers were more focused on quantity than quality of wines produced. Thankfully, producers have been focused on creating wines that are even better than in past years.

**Nerello Mascalese** is indigenous to the slopes of the Mount Etna wine growing region located in the northeastern part of the island. The origin of this grape is uncertain but studies have genetically linked it to Sangiovese. Extremely aromatic Nerello Mascalese wines tend to have high acid and low tannins with wild strawberry and raspberry notes.