

## MONTALTO FUMU ETNA ROSSO DOC 2021



**\$46.99**

Product Code:	31769	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Sicily	Volume:	750ml
Sub Region:	Etna DOC	Alcohol:	13.5%
Style:	Red	Grape:	Nerello Mascalese, Nerello Cappuccio
Variety:	Red Blend		



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### TASTING NOTES

Nerello Mascalese and Nerello Cappuccio grown on the northern slope in the municipality of Castiglione di Sicilia.

A light ruby red with delicate orange reflections, typical of the variety not very rich in color. On the nose, there are evident hints of small red fruits, sour cherry, wild cherry, along with spices derived from aging in barrels. On the palate, it stands out for its typical balanced tannins and surprising elegance, sapidity, and length.

The name "Fumu", which in Sicilian means "smoke", recalls the iconic image of the fumaroles of Etna, a constant presence that enriches and protects these extraordinary vines. An iconic wine of great character and elegance comprising a blend of Etna's greatest indigenous red varieties Nerello Mascalese and Nerello Cappuccio grown on the northern slope in the municipality of Castiglione di Sicilia. The volcanic territory gives this wine a unique identity, characterized by great elegance and personality, best expressing the Etnean winemaking tradition.

The grapes harvested manually in small crates are quickly brought to the winery and manually selected on a conveyor belt. Destemmed and not entirely crushed, they are sent to cement tanks, where they macerate for about 10/12 days at a temperature of 22-25°C. After fermentation is complete, the grapes continue to macerate for a few more days before being destemmed and pressed. The aging process takes about 6 months in large wooden barrels.

A pale, light ruby red with a delicate orange tint, typical of the varieties. On the nose, there are notes of sour cherry, wild berries and oriental spices. On the palate, it stands out for its typical balanced tannins and surprising elegance, sapidity, and length. A wine with excellent structure, harmony, and persistence, it is ideal to accompany cold cuts pasta dishes with meat

# VINO FINO

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sauce and grilled Mediterranean vegetables.

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## **92/100 Falstaff Italian Tasting (Zurich), October 2024 (2021 Vintage)**

"Bright, light garnet red. Finely drawn bouquet, with aromas of red currant, lava stone, mint, and eucalyptus on the aftertaste, multi-layered. Juicy and again with notes of red-fruit on the palate, youthful, fine-grained tannins, with beautiful minerality on the finish."

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### CONTACT VINO FINO

Phone: 03 365 5134

<https://vinofino.co.nz>

### OPEN HOURS

10am to 6pm - Monday to Friday

10am to 5pm - Saturday

*Closed Public Holidays*

### VISIT VINO FINO

188 Durham St South,

Christchurch

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