

ROSSO TERRE SICILIANE IGT



Nero d'Avola, Syrah, Merlot in different percentages.

ALCOHOL LEVEL

12%

TASTING NOTES



Intense ruby red with violet hues.



This wine is vinous to the nose, with typical scents of blackberry and cherry.



Wide, complex and mouthfilling with well-balanced acidity supporting clear, fruity notes of cassis and blackberries, softened by scents of blood oranges.



Very good with wild boar, freshly baked bread and barbecued vegetables.



TECHNICAL INFORMATION

AREA
Sicily

SURFACE
AND ALTITUDE
Hills and plains | 0 - 300 m

SOIL TYPE
AND DENSITY
Clay and limestone | 4.500
plants/ha

VITICULTURAL
TECHNIQUE
Guyot

HARVEST PERIOD
First half of September

The grapes that make this wine are harvested in Sicily. They are picked both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine is kept in contact with the skins for 8 to 10 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for up to 3 months in stainless steel tanks.