

VARIETY Nero d'Avola, Nerello Mascalese, Merlot, Cabernet Sauvignon

APELLATION Sicilia DOC

ALC. VOL 14,50%

The alcohol content is indicative and it could be subject to variations of +- 0,5% vol.

VINEYARD AREA

Sicily - Santa Ninfa - Belice Valley

SOIL

Soil predominantly consisting of limestone, clay, and iron. Mediterranean climate . Mediterranean climate.

WINEMAKING

The best grapes are hand-picked and placed in single layers of small cases of maximum 5kg each. Grapes are stored for 4 weeks in a controlled temperature fruit chamber room. The natural enzymatic processes develop the peculiar aromas and taste profile. Grapes are gently handled to preserve their delicate balance. The wine rests for 8-10 months in medium toasted oak casks. After 4 months in the bottle, the wine starts showing its best expression. Guyot training system.

TASTING NOTES

A fruit driven red with fruity notes of prune and blackberries. The palate is gently balanced and full-bodied due to the delicate, sweet tannins.

FOOD PAIRING

A fruit driven red best paired with savory meat dishes, baked pasta, and matured cheeses. Serve between 14-16° C. / 57-60° F. Serve up to 1 hour after opening.

NOTES

Magnum (1,5L) also available

PACKAGING INFORMATION

bottle size	750 ml	empty bottle weight	800 gr
pallet	80x120 EUR-EPAL	bottle ean code	8030423004028
bottles per case	6	full case weight	9.30 kg
case per pallet	44	case ean code	8030423003304

