



GRAPES: Nerello Mascalese&Nero D'Avola

PRODUCTION ZONE: Sambuca, Sicily

VINEYARD CHARACTERISTICS: Low yield (approx70 HA).

When the bunches reach maturity the vines are cut 10cm from the grapes themselves and this i show the natural drying process begins thanks to the hot Sicilian sun and the hot winds from Africa. Hectares under vine 38

VINIFICATION&AGEING: When the weight of the grapes has diminished by approximately 15-20% the grapes are the harvested, pressed and the fermentation begins in contact with the skins. After a long maceration the wine is then transferred to barriques where it ages fro 6 months.

ALCOHOL : 13 % alc.vol.

PACKAGING: case by 12x750ml

SERVING TEMPERATURE: 18°C

TOTAL PRODUCTION: 190.000 bottles

CLOSURE: natural cork

TASTING NOTES

COLOR: Brilliant ruby colour with purple reflections

BOUQUET: Intense bouquet of red fruits, spices and red flowers.

PALATE: Warm, soft on the palate with great persistence with a presence of wild red fruits.

FOOD PAIRING: First courses, sauces, game, braised meats, aged cheeses.