

Terre Siciliane IGT



Production Area: North-Eastern Sicily

Grape Varieties: Nerello Mascalese 100 %

Vinification: The grapes are vinified in stainless steel vats and macerated with their skins for 3 days at a temperature of 26-30°C. After malolactic fermentation, the wine matures in stainless steel tanks. Bottle refining follows

Alcoholic Content: 13,5 %

Tasting Notes:

Color: Clear, bright, ruby red

Nose: decisive and sophisticated notes of small red fruits, raspberries and peaches, enveloped by intense nuances of nutmeg and black pepper, framed with the more delicate scent of rose petals.

Palate: the full-bodied flavour and seductive tannins take centre stage. Of considerable persistence, its gushing personality is expressed through every one of its components.

Serving Temperature: 16-18° C

Serving Suggestions: A wine whose character can allow the most audacious matchings with dishes of similar character. Game, dishes with truffles, fish with complex sauces, cheese and salamis.

Aging Potential: 4-5 years

