

PERRICONE TERRE SICILIANE IGP



100% Perricone

Vineyard Surface 2 Ha Organic conduction, between 550-600 mt s.l.m.

Growing System Counter Guyot

Density per Ha 4500 plants

Output per Ha 55 quintals

Grapes Harvest Third week of September

Wine-making The hand-harvested grapes are destemmed and soft crushed and fermented with the peel into in special vats about 10-12 days to obtain the extraction of coloring matter contained in the peel. Follow soft pressing and maturation exclusively in steel containers to not alter particular and characteristic perfumes of the ancient grape. Aging in wood for 8 months and in bottle for 6 months.

The wine Very intense ruby-red colour. Violet reflections. To nose: soft fruit and spice. To mouth: pleasanty tannic, full-bodied, with a long finish and a great structure.
Rate of alcohol 13,50% vol.

It goes well with meat, braised beef and all cheese. Must serve at 18°C.