



APPEARANCE
Red-purple color



NOSE
Hints of red fruits and spices



PALATE
The taste is enveloping and fresh, with elegant tannins and a good gustative persistence



FOOD PAIRING
Excellent with pasta, white meats and elaborate seafood courses



TYPE

Dry red wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

SOIL

Sandy, volcanic, deep, fertile and rich in microelements

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Corinto nero, Nero d'Avola e Alicante

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

12,5%

GRAPE HARVEST

Handpicked with selection of the bunches

VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes. At the end of the alcoholic fermentation the wine is decanted into steel containers where it refines and carries out the malolactic fermentation. Aging always takes place in steel for about 1 year. The wine is not subjected to any clarification, but just static decanting before bottling

AGING IN THE BOTTLE

At least 4 months

ESTIMATED AGING CAPACITY

At least 5 years

TASTING TEMPERATURE

15-16°C