



Corinto

TYPE

Dry red wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent 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 100%

TRAINING SYSTEM

Alberello technique (free standing “little tree”)

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

60 q/ha

FIRST BOTTLED VINTAGE

2013

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to barrels for the malolactic fermentation. About a year later, it is poured into a steel tank. No clarification but just static decanting before the bottling.

Contains Sulphites.

AGING IN THE BOTTLE

At least 12 months.

ESTIMATED AGING CAPACITY

Minimum 10 years.

TASTING NOTES

A wine with an intense red color and violet reflections, its aroma reveals typical notes of ripe red fruit, enriched by spicy nuances and hints of green pepper and licorice. On the palate, it is harmonious, savory, with soft tannins. It is very persistent and elegant.

Corinto Nero is an ancient grape variety of Greek origin, hailing from the lands of the eponymous polis and introduced to Sicily during the Hellenic colonization. The strength of the wind, the bush-trained cultivation, the volcanic soil, the knowledge, and the harmony in the work of our vineyard team give us the pride to carry the flag of this rare grape variety to the world.