

SICILIANI ROSSO

Siciliani Rosso evokes the wild and rugged landscapes of western Sicily's Terre Sicane, with its enticing aromas of Mediterranean herbs, wildberry fruits and spice. An expressive red blend, full of contrasts between fruity and savory notes.



CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety 70% Syrah, 15% Nero d'Avola, 15% Merlot

Alcohol 14%

Production 30,000 bottles

Vineyards Miccina and Paradiso in Contessa Entellina (PA)

Altitude 1,400 feet - 1,800 feet

Soil Volcanic tuff, Clay mix

Vinification Destemming, fermentation in stainless steel, each variety separately.

Aging 18 months on the fine lees in stainless steel, 6 months in neutral barrels

Production philosophy Certified Organic, Vegan Friendly

DESCRIPTION

A red blend of indigenous and international varieties sourced from the family vineyards in Contessa Entellina (Palermo). A harmonious blend that expresses its territory thanks to rigorous, organic vineyard management and organic winemaking.

Hand harvested grapes are destemmed; fermentation in stainless steel tanks, each varietal separately. The wine ages between stainless steel tanks and neutral barrels, with regular, manual racking.

Deep ruby red with shades of violet. Plush nose with black cherry and blueberries, hints of chocolate and an impressive palate for this great food wine.

Color Deep ruby red

Aroma An expressive bouquet of violets, black cherry and chocolate

Flavor A layered palate with interesting contrasts between fruity and savory notes.

AWARDS

91 points International Wine Review – 2016 vintage