



ROSSO

IGT TERRE SICILIANE



Vinification

Grapes are grown on hillside slopes in the Marsala and Salemi areas of western Sicily from prime biological vineyards. Vines are trained in the traditional “spalliera” method. The grapes are hand-picked in mid September. The grapes are de-stemmed and carefully soft crushed. The fermentation takes place at a controlled temperature not exceeding 25°C. Remontage occurs for a best extraction of colour and soft tannins. Once fermentation is complete, the wine is racked and then immediately malolactic fermentation.

Tasting notes

Fruity red, which is soft, approachable and easy to drink. Packed with red berry fruit, cherry flavours –this is the perfect pasta wine or ideal in its own.



Grape variety

Nero d'Avola - Perricone



Appellation

IGT Terre Siciliane



Production area

Sicily



Alcohol

12,5 %



Service temperature

18-20 °C



Bottle size

750 ml



Italian
Wine
Atelier

Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301632
www.iw-atelier.it info@iw-atelier.it



facebook.com/italianwineatelier



instagram.com/iwatelier