

Perricone



Maquè Perricone

Perricone plants, one of the oldest, and today very rare, native Sicilian vines, characterised by compact cone-shaped bunches, often with blue coloured skins. These grapes, hand picked in small crates at the end of August, fully matured maintain a great acidity and freshness. Spontaneous fermentation in their skins in small Oak-wood barrels for thirty days without additional fermenting agents and sulphites, punched-down by hand three times a day and frequent open pump-overs.

Grape variety :	Perricone 100%
Fermentation :	25 hl Oak-wood vats
Yield for hectare :	60 qli
Total acidity :	6.4
Alcohol :	13% Ph 3,5
Residual sugar :	2,8 g/l
Total sulphites :	40 mg/l