

PERRICONE 2015

PERRICONE

Grape variety ·	Perricone 100%
Breeding ·	Guyot
Fermentation ·	Cement tanks
Ageing ·	Oak-wood vats
Yield for hectare ·	60 qli
Total acidity ·	5,8
Alcohol ·	13% · Ph 3,4
Residual sugar ·	2,1 g/l
Total sulphites ·	40 mg/l

Perricone Sicilian native vine among the oldest, very rare today, characterized by compact grapes conical berries with thick skin color blu. harvested by hand in mid-October, in small crates when full ripe and retain great acidity and freshness. fermented in cement tanks in contact with skins for eight days, aged in large Slavonian oak barrels for two years.

