

IGP TERRE SICILIANE

## AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Perricone 100%
Altitude	· 550 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 60 q
Harvest period	· 1 <sup>o</sup> decade of October
Harvest method	· By hand

## OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, cold pre-fermentative maceration, fermentation at controlled temperature with indigenous yeasts.
Maceration	· 8 days.
Malolactic fermentation	· In concrete.
Aging	· 12 months in 25 hl untoasted oak barrels.
Aging in bottle	· 6 months

## ANALYTICAL DATA

Total acidity	· 5,5 g/l
pH	· 3,30
Alcohol	· 13% vol.
Dry extract	· 32 g/l

## ORGANOLEPTIC PROPERTIES

COLOUR	· Brilliant ruby with light garnet hue.
AROMA	· Rich bouquet with hints of small red berries and light spicy notes.
TASTE	· Complex structure, characterized by a harmony between tannins and acidity. Unique style.
FOOD PAIRINGS	· First courses with meat sauces, red meats, game, roasts and aged cheeses.
SERVING TEMP.	· 16°C

