

NERELLO MASCALESE TERRE SICILIANE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Nerello Mascalese 100%
Altitude	· 600 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° 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.
Aging	· 8 days
Malolactic fermentation	· In concrete
Aging	· In concrete for 6 months
Aging in bottle	· 6 months

ANALYTICAL DATA

Total acidity	· 5,3 g/l
pH	· 3,4
Alcohol	· 13% vol.
Dry extract	· 29 g/l
Total sulphites	· 40 mg/l +/-0,5

ORGANOLEPTIC PROPERTIES

COLOUR	· Bright ruby
AROMA	· Pronounced notes of small red berries and floral nuances.
TASTE	· Characterized by great elegance and freshness. Fine structure with and elegant tannins.
FOOD PAIRINGS	· As an aperitif with cheeses and cold cuts typical of the area. First courses with meat sauces. Second courses based on meat, local sausages, and why not with a cut of freshly seared tuna.
SERVING TEMP.	· 10-12°C

