

PERRICONE



Variety: 100% Perricone

Classification: DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 13% vol

Vineyard site: Contrada Lavatore

Soil type: calcareous tuff

Exposure and altitude: north-west - 350 / 400 m above sea level

Training system: sapling

Plants per hectare: 4000

Average age of vines: 10 years

Grape yield per ha in quintals: 70

Harvest: last ten days of September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperatures: 20° C

Fermentation duration: 12 days

Aging: 70% steel and 30% barrique

Stabilization method: 1 micron filtration

Storage: 5 years

TASTING

From intense bouquet of hints of cherry, raspberry, licorice and cocoa. Lively and persistent sip.

