

ROSSO DI BISACCIA



Variety: Nero d'Avola, Cabernet Sauvignon, Syrah

Classification: Rosso IGP Terre Siciliane

Production location: Partinico (PA), Sicily

Alcohol content: 13.5% vol

Vineyard site: Contrada Lavatore

Soil type: calcareous tuff

Exposure and altitude: north-west - 370 m above sea level

Training system: spurred cordon

Plants per hectare: 4500

Average age of vines: 15 years

Grape yield per ha in q.Li: 90

Harvest: September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperatures: 25° C

Duration of fermentation: 12 days

Aging: steel

Stabilization method: 1 micron filtration

Storage: 3/4 years years

TASTING

A blend of Nero d'Avola, Cabernet and Syrah that offers a bouquet of black fruits, intriguing notes of eucalyptus, plum jam and chocolate. In the mouth it is well balanced, with good freshness and soft tannins. It closes with a persistent and spicy finish.

