



VINO biologico italiano  
**ROSSO**  
 TERRE SICILIANE IGT



*Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank.*

**GRAPES:** Red grape

**PRODUCTION ZONE:** Sicilian Area

**CONTENTS:** 3,000lt.

**ALCOHOL CONTENT:** 13,00% Vol.

**RESIDUAL SUGARS:** 0,80 g/l

**CHARACTERISTICS:** Wine with an intense red colour, pleasantly vinous scent with hints of ripe fruit. Soft to the palate, full-bodied, well balanced and of excellent structure.

**SERVING SUGGESTIONS:** Goes well with first savoury dishes, salami, roasted and grilled meats, cheese.

**SERVING TEMPERATURE:** 18-20°C