



TERRE SICILIANE

Indicazione Geografica Tipica

ROSSO



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 Grapes

PRODUCTION ZONE: Area of Rubicone.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,50% Vol.

CHARACTERISTICS: This red wine has

intense red color with vibrant and fruity bouquet with pleasant notes. Full-bodied, harmonious and tannic.

SERVING SUGGESTIONS: Savory first courses, roasts, grilled meats, cold cuts and aged cheeses.

SERVING TEMPERATURE: 18 -20°C