

EXTROSO

PRODUCT OF ITALY

TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA ROSSO



PRODUCTION AREA: Sicilia region

CAPACITY: 0,750 lt.

WINEMAKING PROCESS : Grapes are crushed and fermented with selected yeast strain for 7 days in stainless steel tank. After the alcoholic fermentation the wine underwent malolactic fermentation and ages on the tank till it is ready for bottling.

TASTING NOTE: Bold and fine wine with notes of ripe plum and cherry, silky tannins and a savoury finish.

SERVING SUGGESTIONS: Goes well with game, grilled red meat, roasted meat.



GRAPE VARIETIES
Merlot
Cabernet Sauvignon



ALCOHOL
14,00



SERVING TEMPERATURE
16°C



RESIDUAL SUGAR
7-9 gr/L.