

PERRICONE



“Typical vine of western Sicily, this wine is born from a selection of old Masseria Vineyard, Structured, harmonious, balanced and rich of spicy aromatic.”

Classification | I.G.P. TERRE SICILIANE

Variety | PERRICONE BIO

Area of production | Mazara del Vallo (TP)

Vineyard name | Masseria Vecchia

Altimetry | 50 m. above sea level

Soil | Medium-textured clay

Yield per hectare | 70 tonnes/ha

Plant density | 3.800 / 4.000 plants per ha

Training system | Vertical trellis with a spurie cordon with 4 spurs

Harvest period | Third week of September

Vinification technique | After de-stemming the grapes ferment in a temperature-controlled stainless steel tank with frequent brief pumping, soft-press racking. Wine obtained in this way undergoes malolactic fermentation in steel. Cold bottling. Refine 8/10 months in the bottle.

Fermentation temperature | 24°C 26°C

Fermentation duration | 15/20 days

How to serve | Served in large glasses, rounded and full-bodied, it can be served immediately after opening or a couple hours later. Best at 16 °C 18 °C

Color | Ruby red with purple reflections

Aroma | Intense with red berry fruit sensors, licorice and tobacco.

Palate | Harmonious, persistent and with pleasantly tannic notes. It combines with red meats, roasts and bushmeat..