



CLASSIFICATION: PIGNATELLO IGP TERRE SICILIANE RED WINE

GRAPE: Pignatello

VINTAGE AVAILABLE: 2014

ALCOHOLIC DEGREE: 12.5 %

VINEYARD SURFACE: 1,2 ha

AGE OF VINES: 7 years

TRAINING SYSTEM: Gobelet

SOIL COMPOSITION: Black soil with clay

HARVEST TIME: 10th of September

YIELD PER HECTARE: 60 q

WINEMAKING: 10 days of maceration on the skins

AGING: From October to June in steel tank and 18 months in bottle

BOTTLES PRODUCED: 4000

TASTING NOTES: rubby red with gamet shade; blackcurrant, blackberry, black pepper and cocoa, with a particular iodine flavour; good tannic sensation balanced to freshness.

FOOD PAIRINGS: roe deer with blackberry, lamb pie, octopus soup, zarzuela seafood casserole.