



barraco®

PIGNATELLO

An almost lost grape variety

c./daBausa e c./da Abbadessa - Marsala

DESIGNATION

Pignatello IGP terre siciliane

GRAPE VARIETY

Pignatello o Perricone (red grape)

VINTAGE AVAILABLE

2016

ALCOHOL CONTENT

13 % vol.

VINEYARD AGE

8 years

TRAINING FORM

free standing bush

SOIL COMPOSITION

clay and limestone;
120 m/asl

VINEYARD SURFACE

1.2 ha

WINEMAKING

vinification in stainless steel; 30 days of maceration with skins in steel tank; from October to June in steel tank, after 18 month in bottle

HARVEST TIME

middle of September

YIELD PER HECTARE

60 q/ha

TASTING NOTES

it is garnet-red wine, the aroma of blackberry, black pepper and cocoa, with a particular iodine notes, with a firm but elegant tannin

ABBINAMENTI CONSIGLIATI



roe-deer with bilberries, lamb pie, octopus soup, zarzuela (seafood chowder)



16°- 61F



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