

GORGOTONDO NERO D'AVOLA CABERNET SAUVIGNON

RED IGT

Gorgo Tondo, a soft and structured red wine made of a selection of the best Nero d'Avola and Cabernet Sauvignon grapes.

GRAPES

Nero d'Avola and Cabernet Sauvignon

PLACE OF ORIGIN

Mazara del Vallo, Province of Trapani

TERROIR

Soil: clayey matrix rich in mineral

Altitude: 20m a.s.l.

Climate: dry area with significant variations in temperature due to the distance from the coast

WINEMAKING METHODS

Harvest second/third week of September, maceration in thermo-controlled stainless steel vats and refining for approximately 24 month in stainless steel vats and oak barriques

TASTING

Colour: intense red with garnet reflections

Aroma: intense and persistent wild berries and plum notes

Flavour: soft and well rounded with dry plum notes and hints of rosemary

PAIRING SUGGESTIONS

Ideal with meat stew, sage and pasta.

Serve at 18° - 19° C

ALCOHOL DEGREE

13,5% vol

SIZE

75 cl

