



FINIMONDO!

RED SICILIA DOC

Decisive, soft and persuasive, deep red in colour, it envelops and enchants you in an embrace of fruity and floral aromas.



GRAPE VARIETY

Nero d'avola

TERRITORY OF ORIGIN

Western Sicily

TERROIR

Soil composition: characterized by a silty and clayey base, rich in minerals, known as Terra Grande.

Altitude: from 250 to 600m above sea level.

Climate: it experiences high maximum temperatures, mitigated by the windiness of the area.

VINIFICATION AND AGEING

Natural dehydration of the berry obtained through the technique of cutting the shoot, with the consequent enhancement of the aromatic fragrances of the mature peel. Skillful maceration and long thermo-regulated fermentation. Ageing in wood for 4 months.

TASTING NOTES

Colour: bright red with purple reflections.

Aroma: very intense and fruity to the nose, with a wide fragrance of wilted flowers that blend with sweet notes of candied fruit and black mulberry.

Flavour: dry, warm and persistent, characterized by a soft tannin.

PAIRING

Ideal aperitif wine, served at 12°-14°C and paired with a platter of cured meats and cheeses. A surprising pairing with smoked tuna, as well as with pizza with shellfish or cured meat toppings.

ALCOHOL CONTENT

14% by Vol.

SIZE

75 cl