

GAZZEROTTA

MALBEC

RED TERRE SICILIANE IGT

First Sicilian Malbec produced from a small 2,4-hectare plot of land in the centre of the Gazerotta Estate. A vintage wine, contemporary, fresh and pleasant, with a bold identity.

GRAPE VARIETY

Malbec

TERRITORY OF ORIGIN

Gazerotta estate, vineyards area ha 2,4
Mazara del Vallo – Province of Trapani

TERROIR

Soil composition: clayey soil rich in minerals.

Altitude: 20 m above sea level.

Climate: Area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

VINIFICATION AND AGEING

Harvest period starts from mid-September. Long maceration at a controlled temperature until completing the alcoholic fermentation. 6 months of ageing in steel tanks. Static clarification followed by bottling without filtration to enhance the flavour-olfactive properties to the fullest.

TASTING NOTES

Colour: vibrant red

Bouquet: marked notes of red fruit and violet, blended with pleasant balsamic and spicy hints.

Flavour: very soft with a good structure, balanced and persistent, featuring a pleasant freshness.

PAIRING

To be tasted paired with a mushroom and truffle risotto or a pork roast, also surprising in informal settings paired with platters of aged cheeses. Serve at 18°-19°C.

ALCOHOL CONTENT

13,5% by Vol.

SIZE

75 cl

TENUTE DI FAMIGLIA

