



MATERICO NERELLO MASCALESE RED TERRE SICILIANE IGT

Obtained from Nerello Mascalese grapes, organically grown in full respect of the land, a fresh and spicy red, which brings pleasant, fruity nuances to the nose.

GRAPE VARIETY

Nerello Mascalese - organic

TERRITORY OF ORIGIN

Countryside around Salaparuta - Province of Trapani

TERROIR

Soil composition: young soils, with a clayey-carbonate base, on average deep and rich in mineral elements.

Altitude: 350m above sea level

Climate: a water stressed area, particularly in August, returning to normal water conditions during the final maturation phase of the grapes.

VINIFICATION AND AGEING

Harvesting time during late maturation in the second ten days of October. Partial maceration at a low temperature with subsequent thermo-regulated fermentation. Ageing in steel for 4 months.

TASTING NOTES

Colour: deep red with purple reflections.

Aroma: moderately intense, with pleasant hints of ripe red fruit, accompanied by spicy notes of black pepper and cloves, as well as hints of bitter orange.

Flavour: soft, moderately warm and captivating, with a pleasant sapid finish.

PAIRING

Paired with cured meats and semi-aged cheeses or a risotto with speck and radicchio, as well as puréed fennel and leek. Serve at 18°-19°C.

ALCOHOL CONTENT

14% by Vol.

SIZE

75 cl