



# TRIPUDIUM

## RED TERRE SICILIANE IGT

*The Red which represents annually the best example of the quality of the harvest. The 2016 vintage is a real joy for the senses, soft and captivating.*



### GRAPE VARIETY

100% Nero d'Avola

### TERRITORY OF ORIGIN

Province of Trapani

### TERROIR

**Soil composition:** clayey soil rich in stones.

**Altitude:** from 0 to 300 m above sea level.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

### VINIFICATION AND AGEING

Traditional grape harvest, starting from the first ten days of September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

### TASTING NOTES

**Colour:** bright red with crimson reflections.

**Aroma:** intense, elegant, complex. Marked notes of ripe red fruit, particularly cherry and prune, accompanied by hints of almond, bitter orange and star anise.

**Flavour:** moderately warm, fresh, soft and captivating.

### PAIRING

Paired with Florentine steak or venison, as well as pasta dishes with game, such as pappardelle with a wild boar white ragu. It also can be paired with wine flavoured cheeses. Serve at 18°-19°C.

### ALCOHOL CONTENT

14% by Vol.

### SIZE

75 cl / 1.5l / 3l