



MATERICO

RED 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.

GRAPES

Organic Nerello Mascalese - single grape variety

TERRITORY OF ORIGIN

Countryside around Salaparuta - Province of Trapani

TERROIR

Terrain: 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: pale red

Bouquet: distinct notes of red fruit, black cherry, blackberry and marasca cherry.

Flavour: fresh and fruity, with delicate spicy notes of black pepper, cloves and a hint of cinnamon.

PAIRING

Medium cured cheese and fish. Serve at 18°-19°C.

ALCOHOL CONTENT

13% vol

SIZE

75 cl