

# TRIPUDIUM

## RED IGT

*The Red which represents annually the best example of the quality of the harvest. The 2014 vintage is a real joy for the senses, deep and persistent.*



## GRAPE VARIETY

100% Nero d'Avola

## TERRITORY OF ORIGIN

Province of Trapani and Agrigento.

## 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: Deep red.

Aroma: Intense fruity notes of plums, red berries and black cherries, with slight hints of eucalyptus.

Palate: Warm and lingering, with pleasant aromas of plums and red berries, together with balsamic hints and notes of rosemary.

## PAIRING

Red meat, roast and braised meat, meat sauce, aged cheese and blue cheese.

Serve at 18°-19°C.

## ALCOHOL CONTENT

14% by Vol.

## SIZE

75 cl / 1.5 l / 3 l