

FINIMONDO!

RED IGT

Decisive, soft and persuasive, deep red in colour, it envelops and enchants you in an embrace of fruity and floral aromas, with pleasing hints of candied fruit and intense spicy notes



GRAPES

Blend of native and international red grapes

TERRITORY OF ORIGIN

Province of Agrigento

TERROIR

Terrain: characterized by a silty and clayey base, rich in minerals, known as Terra Grande.

Altitude: from 250 to 600m above sea level.

Climate: it experiences high maximum temperatures, mitigated by the windiness of the area.

VINIFICATION AND AGEING

Natural dehydration of the berry obtained through the technique of cutting the shoot, with the consequent enhancement of the aromatic fragrances of the mature peel. Skillful maceration and long thermo-regulated fermentation. Ageing in wood for 4 months.

TASTING NOTES

Colour: strong red

Bouquet: delicate hints of bougainvillea, red fruit and plum, accompanied by sweet notes of dried and candied fruit.

Flavour: strong fruity notes of blackberry, pomegranate and candied fruit are combined with a pleasant spicy finish.

PAIRING

Ideal as an aperitif paired with cold cuts, soft curd cheese and tempura vegetables. Serve at 12°-14°C.

ALCOHOL CONTENT

14.5% vol

SIZE

75 cl