



ANIMA SOLIS ROSSO



Harmonious, elegant, enveloping. A great blend obtained from autochthonous and international varieties that stands out for the texture of its tannins, pleasant for their softness and elegance to the nose and on the palate.

The grapes, harvested at the right stage of ripeness, are left to dry in drying rooms for about 25/30 days. They are then de-stemmed and vinified in red with traditional punching down to obtain maximum extraction from the skins. The careful *élevage* in second and third passage French barriques for about 12 months, allows the wine to gain roundness and structure. Anima Solis Rosso by Casa Vinicola Fazio is characterized by a bouquet of small ripe red fruits, cherry and undergrowth marmalade, black cherry and spices, then enriched by the pleasant presence of secondary aromas. A deep red, yet fresh and fruity, recognizable and enjoyable.

DENOMINATION: IGT Terre Siciliane

ENO-SENSORY ANALYSIS



COLOR: Garnet red, intense and impenetrable



BOUQUET: Notes of wild berries and cherries stand out to the nose, combined with elegant hints of spices, vanilla and cocoa



TASTE: Harmonious and enveloping. The tannin is sumptuous and incredibly velvety. It is perfectly sapid, studded with spicy and fruity aromas. Its finish is almost interminable.

HOW TO TASTE IT

PAIRING: It goes well with grilled red meats, guinea fowl and aged cheeses

RECOMMENDED GLASS: Bordeaux

SERVING TEMPERATURE: 16° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 6,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 40% Cabernet Sauvignon - 30% Merlot - 30% Nero d'Avola

VINEYARD LOCATION AREA: Erice DOC area

ALTITUDE: 280/350 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: South - South/West

TRAINING SYSTEM: Spurred cordon

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 55 - 60 q/ha

HARVEST PERIOD: Last ten days of August - first ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 14% Vol.

CONCENTRATION OF SULPHITES: 65 mg/L

RED VINIFICATION: The grapes, harvested at the right stage of ripeness, dry in drying rooms for about 25/30 days. They are then de-stemmed and vinified in red with traditional punching down to obtain maximum extraction from the skins. An accurate *élevage* then takes place in second and third passage French barriques, for about 12 months.

REFINING IN BOTTLE: 5 months

LONGEVITY OF THE WINE: Over 5 years