



CARTESIANO ROSSO



Harmonious, elegant, enveloping. It is a Bordeaux blend (Merlot, Cabernet Franc and Cabernet Sauvignon, with 10% Nero d'Avola) that stands out for the incredible balance of aromas and textures, pleasuring the palate for its delicate and refined nature. The grapes, harvested by hand, are de-stemmed and vinified in red with traditional maceration, to obtain the maximum extraction from skins. The wine then undergoes an accurate *élevage* in second and third passage French barriques, from 12 to 14 months, thanks to which the wine acquires roundness and structure. The bouquet that distinguishes the Cartesiano is made up of elegant aromas of undergrowth, black cherry and spices, enriched by the pleasant presence of tertiary aromas. An iconic and seductive red, capable of arousing unique and exceptional sensations.

DENOMINATION: IGT Terre Siciliane

ENO-SENSORY ANALYSIS



COLOR: Intense and impenetrable garnet red



BOUQUET: To the nose notes of wild berries and cherries, combined with elegant hints of spices, vanilla and cocoa



TASTE: Harmonious. The tannin is sumptuous and incredibly velvety. It is rightly sapid, caressing the palate with an almost interminable finish, studded with strong spicy and fruity aromas.

HOW TO TASTE IT

PAIRING: It goes well with grilled red meats and aged cheeses.

RECOMMENDED GLASS: Bordeaux red

SERVING TEMPERATURE: 16 ° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 6,000 bottles

FORMATS: 75 cl-150 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 40% Cabernet Sauvignon -
10% Cabernet Franc - 30% Merlot - 20% Nero d'Avola.

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 250/300 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 QUINTAS/HA: 55 - 60 q/ha

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 14%

CONCENTRATION OF SULPHITES: 65 mg/L

RED VINIFICATION: Traditional pressing of the skins, maceration at a controlled temperature, between 25 and 28 ° C. Careful *élevage* in second and third passage French barriques for 12-14 months. Cold bottling.

REFINEMENT IN BOTTLE: 1 year

LONGEVITY OF THE WINE: Over 10 Years