



## CASTELMEDIO - NERELLO MASCALESE



Delicate, harmonious. A great red, 100% Nerello Mascalese, from one of the most iconic and identifying grape varieties of Etna's ampelography. After harvesting, the grapes are de-stemmed and left to macerate at a controlled temperature, which adds distinctive aromatic richness. Fermentation takes place in steel tanks and, finally, the refinement in the bottle for a period of four months. Soft, with a remarkable longevity, Castelmadio Nerello Mascalese has an elegant bouquet, characterized by notes of red fruits and sweet spices, as well as great persistence and sublime tannins.

**DENOMINATION:** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS



**COLOR:** Light ruby red, limpid and brilliant



**BOUQUET:** Releases exceptional fruity notes of prickly pear and red fruits that blend with hints of moist tobacco and cocoa



**TASTE:** Its warm and enveloping on the palate. Soft and smooth tannin. The finish is long and persistent

### HOW TO TASTE IT

**PAIRING:** Perfect with cured meats and semi-aged cheeses, grilled red meats or roasted dishes. To try with more daring combinations such as grilled red tuna.

**RECOMMENDED GLASS:** Large ballon

**SERVING TEMPERATURE:** 14 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 18,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 100% Nerello Mascalese

**VINEYARD LOCATION AREA:** Western Sicily

**ALTITUDE:** 250/300 meters above sea level

**TYPE OF SOIL:** Franco - clayey

**EXPOSURE OF THE VINES:** South - West

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000/4500

**GRAPE YIELD QUINTALS/HA:** 60 q/ha

**HARVEST PERIOD:** First ten days of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13% Vol.

**CONCENTRATION OF SULPHITES:** 80 mg/L

**RED VINIFICATION:** Traditional pressing of the skins and maceration at a controlled temperature between 20 - 25 ° C. Malolactic fermentation in steel and cold bottling.

**REFINING IN BOTTLE:** 4 months.

**LONGEVITY OF THE WINE:** 5 Years