



## 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:** Hilly viticulture

**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