



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, Castemedio 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: Hilly viticulture

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