



MONT'ELIMO PERRICONE



Body, structure, taste and olfactory balance. This pure Perricone supports Fazio's project to give prestige to one of the long-lived and identifying black grape varieties in western Sicily, especially through a work of recovery and viticultural enhancement of niche productions. Perricone is certainly one of them. After destemming, the grapes ferment in contact with the skins for about ten days at a controlled temperature; the subsequent refinement takes place in stainless steel tanks until bottling. With an intense ruby red color, Mont'elimo Perricone expresses an intriguing complexity of spices and marked hints of forest fruits on the nose. A red with great personality, characterized by an important tannic base, softened by a long and pleasant finish.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Bright ruby red



BOUQUET: Delicate hints of red fruits such as morello cherries accompanied by spicy aromas like juniper and black pepper



TASTE: On the palate it is elegant, rich and balanced, sumptuous and dry. The tannic base is solid, the finish, slightly almondy, long and persistent

HOW TO TASTE IT

PAIRING: It goes well with typical dishes of Sicilian cuisine. Ideal with vegetable soups and slightly aged cheeses. Good with flavorful red meats.

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 12 - 14° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 12.000 bottiglie

FORMATS: 75 cl

PACKAGING: Cartone da sei bottiglie

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill Viticulture

VARIETIES USED: 100% Perricone

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400 meters above sea level

TYPE OF SOIL: Calcareous – clayey

EXPOSURE OF THE VINES: South - East

TRAINING SYSTEM: Guyot

STRAINS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 80 q/ha

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13,5 % Vol.

CONCENTRATION OF SULPHITES: 70 mg/L

RED VINIFICATION: Traditional red vinification in thermo-controlled stainless steel tanks

REFINING IN BOTTLE: 3 months

LONGEVITY OF THE WINE: 6 years