



PIETRA SACRA - ROSSO RISERVA



Warm, soft, majestic. Pietrasacra Rosso Riserva is born from 100% Nero d'Avola grapes. It is a powerful and long-lived Sicilian 'black pearl' that comes from historic vineyards. An elegant, sophisticated and complex wine in taste and structure. The harvest is carried out manually in small boxes, picking healthy grapes that have reached the ideal degree of ripeness. The long maceration of 24 hours releases color and an aromatic set of organoleptic notes. The 24-month elevation in Allier-Tronçaise barriques brings softness and roundness, nobly enriching the bouquet. A prestigious label, characterized by pleasant fruity and spicy notes and a robust body that make it ideal for refined dishes, intense and decisive in taste.

DENOMINATION: DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Intense ruby red, with garnet reflections



BOUQUET: Sweet notes of ripe red fruit such as cherries, blackberries and plums stand out on the nose. There are also enchanting hints of spices, tobacco, and vanilla



TASTE: Intense, elegant, with great structure. At every sip you can appreciate the rich aromatic bouquet and the unique flavor. Very persistent, fine and enveloping

HOW TO TASTE IT

PAIRING: Ideal with dishes with a strong, decisive and savory flavor, such as lasagna and stuffed cannelloni. It also goes well with grilled red meats, duck and stuffed guinea fowl in the oven

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: Hilly viticulture

VARIETIES USED: 100% Nero d'Avola

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 250 meters above sea level

TYPE OF SOIL: Clayey

EXPOSURE OF THE VINES: North

TRAINING SYSTEM: Sapling

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 35 q/ha

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 14% Vol.

CONCENTRATION OF SULPHITES: 80 mg/L

RED VINIFICATION: Destemming, red vinification with traditional fulling of the skins and long maturation at a controlled temperature. Accurate élevage in Allier-Tronçaise barriques for 24 months. Cold bottled.

REFINING IN BOTTLE: 1 year

LONGEVITY OF THE WINE: Over 10 Years