



c a n t i n e
F I C I

CLASSIFICATION:

Terre Sicilian Protected Geographical Indication

ORIGIN:

Western Sicily

VARIETY:

Merlot Purity

PERIOD OF HARVEST:

The First week of September

VINIFICATION:

The grapes are de-stemmed and gently crushed and macerated in stainless steel tanks for 10-12 days at a controlled temperature of 25-28 ° C. The pressing is made after the drawing by soft presses and the grapes are vinified separately. The malolactic fermentation is completed immediately after the alcoholic fermentation. Aging in oak barrels.

ALCOHOL:

13,5% Vol

COLOUR:

Ruby red with violet reflections

AROMA:

A very big complex bouquet, which retains hints of chocolate and mint.

FLAVOUR:

Full, it gives strong feelings of fruitiness, rich in extracts and sweet tannins with very pleasant notes of aromatic persistence.

SERVING TEMPERATURE:

16 ° -18 ° C.

PAIRING:

Rustic appetizers, cheese, meat sauce and game dishes.

BÆLIO FICI
IGP MERLOT
TERRE SICILIANE