



c a n t i n e
F I C I

CLASSIFICATION:

"Terre Siciliane" Protected Geographical Indication

ORIGIN:

Western Sicily Marsala -TP

GRAPE:

Red grapes

PERIOD OF HARVEST:

September – Accurate grape selection

VINIFICATION:

After having picked grapes from bunches and pressed softly, the product is placed to macerate in stainless steel tanks at the controlled temperature of 25-28° C for about 10-12 days. The pressing is effectuated after racking off through soft press; then the grapes are vinified at pureness. The malolactic fermentation is made after the alcoholic one.

ALCOHOL:

13,5% Vol.

COLOUR:

Ruby red

AROMA:

Intense and persistent, spiced with pleasant hints of ripe red fruit

FLAVOUR:

Warm, aromatic, balanced with soft, lingering result.

SERVING TEMPERATURE:

18°- 20° C.

PAIRING:

Excellent with meat, roasts and game dishes.

VIGNE DORATE
IGP **ROSSO**
TERRE SICILIANE