



c a n t i n e  
**F I C I**

**CLASSIFICATION:**

Sicilian Lands Protected Geographical Indication

**PRODUCTION AREA:**

Western Sicily Marsala -TP (West Sicily) Marsala -TP (West Sicily)

**GRAPES:**

100% Nero d'Avola

**HARVEST PERIOD:**

September – Accurate grape selection

**VINIFICATION:**

After having picked grapes from bunches and pressed softly the product is placed to macerate at the controlled temperature of 25-28° C for about 10-12. 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. It is aged in Barriques.

**ALCOHOL STRENGTH:**

13,5% Vol.

**COLOUR:**

Intense ruby red

**BOUQUET:**

Persistent, well-harmonized with mature fruit fragrance

**TASTE:**

Heady, full bodied and tannic

**DRINKING TEMPERATURE:**

18°- 20° C.

**PAIRING:**

Excellent with meat, roasts and game dishes.



SICILIOTO  
NERO D'AVOLA  
TERRE SICILIANE