



CLASSIFICATION	D.O.C. Sicilia
GRAPE VARIETY	Perricone
VINEYARD LOCATION	Trapani countryside - Pianoro Cuddia Estate
SOIL COMPOSITION	Calcareous - clayey
EXPOSURE	The vineyards have south/south-westerly exposure (200 meters above sea level)
TRAINING SYSTEM	Cordon trained, Guyot
VINES PER HECTARE (EA)	5.000/6.000
YIELD (KG. PER HECTARE)	6.400/6.700 kg
HARVEST PERIOD	Hand-picking - 3rd week of September and 1st one of October
FERMENTATION TEMPERATURE	26°-28°C
PERIOD OF FERMENTATION	14 days
VINIFICATION METHOD	The vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out
MATURATION	10-12 months in French durmast barriques
MATURATION BOTTLE	6 months
ALCOHOL 14.78 % vol. PH 3.64 (average) TOTAL ACIDITY 5.02 g/l (average)	
1TH YEAR PRODUCTION	Vintage year 2000
VINTAGE PRODUCTION	38.000 bottles
FORMATS	75 cl, 1.5 L and 3 L
SERVING TEMPERATURE	18°C
RECCOMENDED GLASS	Wide rounded glass for fine wines

TASTING NOTES

Color: ruby red color and deep purple.

Nose: the superb raw material used to make this wine yields a nose of extraordinary fineness and complexity in which you can perceive scents of marasca cherry jam, blackberries and prunes with nuances of cloves, ginger, juniper, ink and liquorice.

Palate: it displays a structure of elegant aristocracy and Mediterranean lushness, the hallmark of a vital and crisp fruit supported by a precisely balanced acidity that never steps out of line, silky, caressing and dynamic tannins of great charm.

Characteristics: this wine, made from Perricone, a rare endangered grape variety, is always ready to meet a challenge with character and personality; it is clean and sensual, warm and juicy; a marvelous drink that has the privilege of being unlike any other wine.