



GRAPES

Red 100%

DENOMINATION

TERRE SICILIANE IGP

VINIFICATION AND AGEING

Harvested by hand. Yields are naturally limited by the winds and climatic conditions on the island and average around 80 quintal per hectare. Vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. The average age of the vineyards are 7 years old. wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

Fermented in wooden barrels, 70% crushed and 30% the whole bunches. A temperature controlled fermentation to reach 28°C. A natural fermentation without the addition of yeast, which takes around 10 days, then the malolactic ferment starts with skin contact for 1 month. Aged in neutral oak for 8 months.

TASTING NOTES

A natural wine with a complex nose, which is spicy and packed full of punchy liquorice, chocolate, and dark fruits. Crisp, pleasant and persistent in the mouth.

FOOD PAIRING

Steak, game and hard cheeses

AGEING

Two years

SERVICE TEMPERATURE

16°/18°C

FABRIZIO VELLA



ROSSO

TERRE SICILIANE IGP BIO

ALCOHOL

12,5%

BOTTLE

UVAG

ø 75mm | h. 289mm | 345 g

PALLET

80x120x165cm | 1110 kg |

105 Boxes (100x120cm Pallet) |

5 Layers of 21 Cases

CLOSURE

Screwcap

CASES

234x300x155 | 6x75cl | kg. 7,3