

PELORO ROSSO

TERRE SICILIANE IGT



VINEYARD & PRODUCTION INFO

Soil composition: primarily volcanic sand

Training method: espalier and alberello

Elevation: 1,640 ft a.s.l.

Vines age: 25 years

Harvest time: third week of September



WINEMAKING & AGING

Varietal composition: 70% Nerello Mascalese, 30% Nocera

Fermentation

Container: stainless steel vats

Lenght: 1 month

Maceration

Technique: stirring 5 times a day; pressing the skins

Lenght: 1 month

Aging

Container: barrels

Wood: French oak

In bottle: at least 3 months



TECHNICAL DATA

Alcohol: 13%



FOOD PAIRINGS

Red meat, grilled meat, pasta with meat sauces, cured meats and aged cheeses.



TASTING NOTE

It has an intense, brilliant ruby red with violet reflections. The nose is generous, with a floral bouquet and notes of small berries, carob, and licorice; it is well-balanced with a spicy finish.

On the palate, it offers fresh acidity, rich fruit flavors, and pleasant, vibrant, elegant tannins.

PRODUCER PROFILE

Estate owned by: Gianfranco

Sabatino & Andrea Barzagli

Winemaker: Carlo Ferrini

Total land under vine: 11 ha

Winery production: 50,000 bts

Region: Sicily (Italy)



LE CASEMATTE

