

SICCARI ROSSO

TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Green Status: organic, vegan friendly
Soil composition: clay, medium texture
Training method: spurred cordon
Elevation: 492-656 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: East
Vines age: 10-15 years
Harvest time: end of September
First vintage: 2017
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: Nero d'Avola, Syrah, Frappato
Fermentation

Container: stainless steel tanks

Length: 5-7 days

Temperature: 64-82 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 20-25 days

Aging

Container: 25-50hl stainless steel tanks

Length: 12 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 12 g/l

Acidity: 5.2 g/l

Dry extract: 38 g/l



FOOD PAIRINGS

Ideal with red meat, game, and sharp or aged cheeses.



TASTING NOTE

Deep ruby-red color with garnet hues.

The nose is intense, with intriguing notes of fresh spices, medicinal herbs, cherry, black cherry, and dried fruits.

On the palate, it is well-structured, with smooth tannins and a rich, long, and complex fruity finish.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

Purato
MADE WITH ORGANIC GRAPES

