

O

ROSSO TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 0.34 ha
Green Status: organic certified
Soil composition: red sand
Training method: Guyot
Elevation: 755 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North
Vines age: 7 years
Harvest time: mid September
First vintage: 2020
Production: 2,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Orisi
Fermentation

Container: wood barrels

Maceration

Technique: pumping over under skin cap

Aging

Container: wood barrels and stainless steel tanks

Length: 15 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 1.4 g/l
Acidity: 5.01 g/l
Dry extract: 32 g/l



FOOD PAIRINGS

It may have ancient origins, but “O” complements a wide range of dishes, from the most modern to the unusual to the traditional.



TASTING NOTE

A very deep, dense purple color.
On the nose, there is a combination of floral notes and fruit, particularly cherries, blackberries, and strawberries, rounded off with a touch of sweet spices to ignite the senses.
On the palate, the flavors range from cherries to cedar to pink pepper.
“O” is full-bodied, yet soft, gentle, and aromatic.

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)

