

Perricone

- › **Perricone**
IGP • Terre Siciliane
Unfiltered Organic Wine,
fermented without
the use of “Selected Yeasts”



Vineyard

The grapes come from an area of the estate of Salemi which is located at an altitude of about 200 meters above the sea level. The soil is rich in rock and organic substances.

Grape Harvesting

In the first week of September. The grapes are selected and harvested by hand in the early hours of the morning with careful selection of the grapes on the plant.

Winemaking

The grapes are fermented spontaneously without the use of selected yeasts in steel tanks with 5 days maceration on its skins at a constant temperature of 22°C. When the malolactic fermentation is complete the wine grows with its lees in stainless steel tanks at controlled temperature for about 6 months. In spring time it is bottled unfiltered to keep the product intact, and after a few months it is marketed.

Organoleptic Characteristics

Intense ruby red color, slightly opalescent, with purple reflections which denote the freshness of the product. Charming fruity bouquet with notes of plum and spices typical of the grape. In the mouth it is fresh and harmonious thanks to the good balance between alcohol, acids and tannins. The characteristics of this wine are enhanced by the “terroir” and by the low yields per hectare.

Gently shake the bottle before opening in order to obtain a homogeneous product.