



Merlot

VINTAGE 2012

APPELLATION Sicilia DOC







SERVING TEMPERATURE 64° F.

ALCOHOL LEVEL



VINIFICATION

The must ferments for 2 weeks in stainless steel vinification tanks (using the submerged cap system) at the controlled temperature of 86°F. The wine matures for 12 months, 80% in 3,000 and 6,000 liter botte and 20% in 350 liter tonneaux, followed by 3-6 months aging in bottle.

COLOR

Deep ruby-red with purple hues.

BOUQUET

Intense with hints of dark fruit, herbs and subtle notes of vanilla.

PALATE

Silky, well balanced with hints of rich black plum, spices and a lasting finish.

FOOD PAIRINGS

Delicious with grilled sausages, roasted meats, mixed grilles or soft cheeses.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13