

MAESTRO Terre Siciliane IGT



Grape Variety 100% Nocera

Vineyard Location Contrada Mezzana - Messina

Soil Clay and limestone mix

Training System Double spur-cordon

Vine Density 5000 vines per hectare

Yield Per Hectare

Vineyard Size

Annual Production 2000

Harvest Manual harvest, grape selection 10 kg per crate, in October

Vinification Wild yeast, controlled temperature, long skin contact

Aging minimum 18 months in used barriques

Alcohol Vol 13,5%

Color Ruby red with purple rim

Aroma Freshly squeezed red and black berries, Mediterranean vegetation, mint, eucalypt, liquorish. A light toasted nuance

Taste Medium-high acidity, medium body, medium soft tannins, savory, and medium-long finish

Food Pairing Charcuteries, entrecôte, beetroot salad, grilled and stew meat, spicy meat, lamb, pork, poultry

Serving Temperature 17° C / 62° F

Type Of Cork Diam cork

Bottle Size (L) 0.75

