

TERRA DI VENTO Faro DOC



Grape Variety 60% Nerello Mascalese, 15% Nere+L8:L30Ilo Cappuccio, 15% Nocera, 10% Nero d'Avola

Vineyard Location Contrada Mezzana - Messina

Soil Clay and limestone mix

Training System Double spur-cordon except for Nero d'Avola on bush vine

Vine Density 5000 vines per hectare

Yield Per Hectare

Vineyard Size

Annual Production 4000

Harvest Manual multiple harvests from end of August till mid-November, 10 kg per crate

Vinification Wild yeast, controlled temperature, 10 days skin contact

Aging Minimum 12 months in used barriques and 3 months in bottle

Alcohol Vol 13,5%

Color Deep ruby red with garnet rims

Aroma Pronounced ripe red fruit like raspberry, grenadine and redcurrant, black pepper, juniper, myrtle leaves

Taste Full body, high tannins, high acidity, savory, pronounced and long finish

Food Pairing Fine cut of grilled meats, fine roasted meats, skewered meats, beef, pork, lamb, wild boar, mild spices, aged cheeses

Serving Temperature 18° C / 64° F

Type Of Cork Diam cork

Bottle Size (L) 0.75

