

VIGNADORATA Terre Siciliane IGT



Grape Variety 100% Nerello Mascalese

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 2500

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 13,0%

Color Pale bright ruby red

Aroma Red fruit: strawberries, redcurrant, and raspberries.
Mediterranean vegetation: thyme, myrtle, broom heather.

Taste Dry, medium-high acidity, medium body, easy drinking, savory, medium-high tannins. The local's answer to Pinot Noir

Food Pairing Tuna, beef carpaccio and beef tartare. Salmon, charcuteries, roast beef, duck, turkey, pigeon, pheasant, roasted quail, snails

Serving Temperature 16° C / 60° F

Type Of Cork Diam cork

Bottle Size (L) 0.75

