

Aquilæ Merlot

Terre Siciliane
Indicazione Geografica Protetta



Wine type red – Terre Siciliane IGP

Grapes 100% Merlot

Area of production Agrigento, Palermo and Caltanissetta provinces

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 8 tonnes

Harvest end of August, beginning of September

Fermentation small steel and cement tanks at 26°C with 4 daily pump-overs

Maceration 6 - 8 days

Malolactic fermentation totally carried out

Ageing or a short time in small French oak casks

Bottle ageing 3 months before release

Serving temperature 16°C

Suggested glass type medium-sized, balloon-shaped glass

Tasting notes

Colour vivid and brilliant ruby red, very intense;

Bouquet clear and soft notes of red berries, blackcurrant jam, rhubarb, cocoa and rose, leaving space for crunchy nuances of nutmeg, cloves, tobacco and mint;

Taste initially velvety, developing into a dense and complex wine, elegant and with a pungent freshness and well-balanced tannins;

Food pairing a winner with tagliolini pasta with mushrooms and sausages, rigatoni pasta with hare ragout or braised veal cooked in the very same wine. Excellent with a rare juicy Chianina (T-bone) steak and with the renowned Rossini tournedos (filet mignon). Outstanding with Pecorino di Fossa cheese.