

Sciussia

IGT Sicilia



Wine type red - IGT Sicilia

Grapes 100% Nero d'Avola

Area of production province of Agrigento, south west Sicily

Soil type limestone sandy-silt soils, of medium consistency

Altitude of vineyards 500 m a.s.l.

Average age of vines 20 years

Training system predominantly Vertical Shoot Positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000

Yield/hectare 9 tonnes

Harvest 2nd decade of September followed by a drying process in the "fruttaia"

Vinification vinification in red with maceration on the skins

Length of maceration 30 days

Ageing 12 months in French oak casks

Bottle ageing 6 months before release

Serving temperature 18°C

Suggested glass type medium-sized balloon-shaped glass

Tasting notes

Food pairing excellent with medium-aged cheese and plain chocolate, and as the sole companion to the moments of meditation.