

SICILY HAS A HISTORY OF WINE-MAKING THAT DATES BACK TO ANCIENT TIMES. FOR MORE THAN 2500 YEARS, SICILY HAS BEEN A SIGNIFICANT CENTER OF THE MEDITERRANEAN VINICULTURE. ARCHAEOLOGICAL AND HISTORICAL FINDS IN THIS AREA, GIVE EVIDENCE OF A WIDESPREAD PRODUCTION, CONSUMPTION AND COMMERCIAL EXCHANGE OF VITICULTURAL PRODUCTS THAT STRETCH BACK TO THE PHOENICIANS AND THE GREEK COLONIES. BLESSED WITH CONSISTENTLY BRIGHT SUNSHINE AND RELIABLY MODERATE RAINFALL, SICILY'S CLASSIC MEDITERRANEAN CLIMATE IS IDEALLY SUITED TO THE PRODUCTION OF ORGANIC WINE GRAPES. THE WARM, DRY AIR MEANS THERE IS LITTLE CHANCE OF ANY MILDEW DEVELOPING, OR ANYTHING THAT MIGHT ROT THE GRAPEVINES. NO NEED FOR PESTICIDES, NOR ARTIFICIAL OR CHEMICAL PRODUCTS. WITH ITS PERFECT ENVIRONMENT, SICILY IS CONSIDERED THE BEST REGION FOR THE PRODUCTION OF ORGANIC GRAPES IN THE WHOLE OF ITALY.

ROSSO

TERRE SICILIANE

IGT

Grapes:

Nero d'Avola (indigenous to Sicily)

Vineyard:

Grapes are grown on hillside slopes in the Marsala and Salemi areas of western Sicily from prime biological vineyards. Vines are trained in the traditional spalliera method.

Harvest:

The grapes are hand-picked in mid September. Only bunches at the perfect stage of ripeness are picked, then transported through small containers to avoid damages to the grapes.

Vinification:

The grapes are de-stemmed and carefully soft crushed. Selected yeasts are added and fermentation takes place at a controlled temperature not exceeding 25°C. Remontage occurs for a best extraction of colour and soft tannins. Once fermentation is complete, the wine is racked and malolactic fermentation is carried out immediately.

Winemaker's notes:

Fruity red, soft, approachable and easy to drink. It is packed with red berry fruits and cherry flavours. Ideal on its own and a good accompaniment to pasta, seasoned cheeses, game and red meat dishes, roasted or grilled.

