

MONNA LISA



Rosso Terre Siciliane IGT

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| DENOMINATION | ROSSO TERRE SICILIANE IGT |
| VARIETAL | Nero d'Avola 10% Merlot 30% Syrah 60% |
| ALCOHOL LEVEL | 13% vol. |
| AREA | Sicilia |
| SURFACE | Plains and hills |
| ALTITUDE | 0 - 200 m |
| SOIL TYPE | Clay |
| PLANT DENSITY | 6.500 plants/ha |
| VITICULTURAL TECHNIQUE | Single Guyot |
| HARVEST PERIOD | Beginning of September |

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the hills and plains of Sicily, Terre Siciliane IGT Rosso is the result of hand harvesting and traditional destemming and pressing. The grapes are in contact with the skins for 8-14 days and a 14 day fermentation takes place at 25-26°C, followed by malolactic fermentation. The wine is stored in stainless steel tanks for 3 months prior to bottling.

TASTING NOTES

An intense red colour with a violet hue, Terre Siciliane IGT Rosso has scents of blackberry and cherry. On the palate, this wine has a natural balance of tannin and acidity, with good structure and length.

FOOD MATCHINGS

With its bold fruit flavours, tannin and acidity, Terre Siciliane IGT Rosso pairs well with beef stew or barbecued meats and vegetables.

