



Production Area: Randazzo (CT),
750m asl - Contrada San Lorenzo

Variety: 95% Nerello Mascalese - 5% Nerello Cappuccio

Soil: Sand and volcanic rock

Training System: Espalier and bush trained

Vinification and aging: Alcoholic fermentation takes place in temperature-controlled steel tanks (22-25 °C) for about 7 days, during this process about 4 pumping per day until degradation of all sugars.

After that the wine remains in contact with the skins for another week. Then the wine is poured into steel tanks and is ready for malolactic fermentation.

After the malolactic the wine is poured into oak barrels where it matures for about 12 months.

Next aging in bottle.

Alcohol: 13,5%

Winemaker: Vito Giovinco



Ruby red color, the nose immediately highlights notes of pomegranate, ripe fruit, sweet spices and graphite. In the mouth reveals important tannins, freshness, longevity and persistence.



Excellent pairing with red meats, stewed meats and roasts. It goes very well with structured first courses and mature cheeses. **Serve at 18 °C.**