



## **Rosso D.O.C. Sicilia Biologico**



### **Grape variety**

85% Syrah, 15% Cabernet Franc

### **Origin**

Pepita vineyard, in the heart of the Sambuca di Sicilia countryside on the shores of Lake Arancio

### **Winemaking**

grapes grown in organic vineyards, fully respecting the nature. Thanks to the favourable climatic conditions, grapes overripe, technically we can speak of withering on the plant. A simple vinification at controlled temperature follows. The grapes macerate on their skins for 15 days and then continue the fermentation and ageing phases in steel, keeping the original characteristics of the product intact. In the cellar, expert hands work, they respectfully transform the grapes into wine, preserving the precious aromas of the Tenuta di Pepita.

### **Storage and ageing**

we recommend storing it in a dry cool place at a temperature of 10-12°C. A wine that lasts a long time, the Romans used to age it even over 100 years, timeless.

### **Colour**

deep ruby red with light garnet hues.

### **Bouquet**

elegantly fruity of cherry and plum, small spirited red fruits, light presence of vegetal tones of the Mediterranean zones, myrtle and juniper berries Hints of pepper and bent nuances. The toasted notes of sweet spices, cocoa, tobacco, mint and graphite are well present.

### **Flavour**

mouth of great thickness, soft and at the same time pleasantly fresh. Good tannins in balance with a discreet flavour. Mineral finish and refreshed by balsamic sensations.

**Alcohol content** 15% vol.

**Optimal serving temperature** 18°C

### **Gastronomic matches**

the perfect match is an elaborate, spicy and wild meat, as was used in Roman bacchanals. A complex wine, it is also recommended alone, in meditation with the company of a breeze.

**Packaging:** in 75 cl. customized bottles, boxes of 6.