



Located in Valledolmo, Sicily, Castellucci Miano winery stands out for its dedication to the unique heritage of its vineyards, dating back to 1570. Spanning 75 hectares, the winery practices sustainable and organic agriculture, preserving the region's viticultural history, including 40-year-old bush vineyards nestled among fruit and olive trees. Emphasizing mountain viticulture, they combine tradition and sustainable practices, reflecting the authenticity of their territory. The 2021 Perricone 'Perric.One' exudes character and structure, weaving together a fruity and spicy bouquet of cherry, plum, black pepper, and licorice; its palate is both full and velvety, harmonized by well-balanced tannins and a lasting aromatic finish.

Region & Classification

|country| Italy
|region| Sicilia
|sub-region| Valledolmo
|classification| DOC

Wine Data

|varietal(s)| 100% Perricone
|alcohol| 13%
|acidity| 5 g/L
|dry extract| 32 g

Terroir & Cultivation

|soil| Sandy clay, limestone
|exposure| Southeast, southwest
|elevation| 700-900m
|farming practices| Organic & sustainable farming practices; guyot vine training system
|harvesting| Harvested in mid-September
|age of vines| 30 years
|yield| 7,000-8,000 kg/ha
|vineyard size| 4 hectares



Vinification & Aging

|maceration| Pump over method
|fermentation| Tumultuous fermentation with native yeasts followed by malolactic fermentation
|aging| Aged 3 months in stainless steel followed by 10 months in French oak barrels with additional 6 months of bottle aging
|production| 15,000 bottles

