

Rosso Don Diego

Syrah vintage 2017 ORGANIC

DOC SICILIA vol. 14%



City: Marsala

Variety: 100% syrah

Acres: 10 acres

Altitude: 200 m s.l.m.

Terrain: 50% clay, 30% sand, 20% silt

Alcohol content: 14%

Ph: 7.7

Rootstock: 140 RU

Density: 3500 plants / ha

Planting year 2000 -2011

First year of production: 2002

Production: 80 quintals per hectare

Bottles produced: 80,000 bottles

Winemaking: red vinification at a controlled temperature of 20/22 degrees for 14 / 18giorni, racking through soft pressing and malolactic fermentation in stainless steel tanks.

Ageing: French oak barrels for 6-9 months and then in bottle for about 6 months

Wine shows a beautiful red amaranth, perfume lingering, with hints of spices, berries, vanilla and chocolate. The palate is soft, tannic, with great persistence.

Serve at a temperature of 16-18 degrees C, excellent with red meats, game and hard cheeses.

Amir

Grillo vintage 2018 ORGANIC

DOC SICILIA vol. 13 %



Municipality: Marsala and Mazara del Vallo

Variety: 100% grillo

Ha: 9 hectares

Altitude: 250 m asl

Terrain: 20% clay, 40% sand, 40% silt

Alcohol content: 13%

Ph: 7.6

Rootstock: 140 RU

Density: 4200 plants / ha

Planting year 2006

First year of production: 2008

Bottles produced: 81,000 bottles

Production: 90 quintals per hectare.

Winemaking: traditional white, with a short maceration of the skin and Next pressing and settling. Fermented in steel tanks at a temperature of 14-16 degrees for about 20 days.

Is left with the dregs for about 30 days and poured into steel tanks.

Refined in bottles for about 3 months.

Wine: Straw yellow color with golden hues, crystalline and good texture. The nose is pleasantly intense with notes of fresh fruit such as medlar, pear, lime and tangerine. In the mouth dry, quite soft, fresh, quite tasty, seduces with a return persistent fruit that blend hazelnut in via the back of the nose.

Serve at a temperature of 10 -12 degrees C. Ideal with fish, white meat and vegetable dishes

Gilea rosso

Nero D'Avola vintage 2017 ORGANIC
DOC SICILIA vol 13.50 %



City: Mazara del Vallo

Variety: 100% Nero d'Avola

Hectares, 8 hectares

Altitude: 200 m s.l.m.

Terrain: 40% clay, 40% sand, 10% silt

Alcohol content: 13,5% Vol

Ph: 7.5

Rootstock: 140 RU

Density: 4000 vines / ha

Planting year 2004

First year of production: 2006

Production: 120 quintals per hectare

Bottles: 96.000bottiglie

Winemaking: red vinification at a controlled temperature of 20/22 degrees for 12 days, racking and malolactic fermentation in stainless steel tanks.

Ageing: French oak barrels for three months and then in bottle for another 3 months

Wine: it shows a beautiful deep red color, the nose a strong scent of fresh fruit, particularly red cherry, plum, blueberry; The palate is intense, soft, harmonious and persistent. Serve at a temperature of 18-20 degrees C, excellent for delicious dishes such as game and red meats.

Gilea bianco
Inzolia/chardonnay vintage 2018 ORGANIC
Igt terre siciliane Vol. 12.50 %



City: Mazara of Vallo - Salemi

Variety: 50% Inzolia, 50% chardonnay

Acres: 16 acres

Altitude: 150 m asl

Terrain: 50% clay, 20% sand, 30% silt

Alcohol content: 12.5% Vol

Ph: 7.5

Rootstock 140 RU

Density: 4000 vines / ha

Planting year: 2001

First year of production 2002

Bottles produced: 130,000

Production: 85 quintals / ha

Winemaking: Traditional soft pressing and static clarification of the must. The must is decanted into steel tanks and fermented at a temperature of 16-18 degrees for about 20 days. After fermentation is still racked and subsequently clarified and stabilized for bottling. Refined in bottles for about 3 months.

Wine: pale yellow with greenish hues. The nose is intense and elegant, full of ripe fruit in which excel apple, lime and grapefruit. The taste is pleasantly fresh, rich and intense, leaving a pleasant sensation of fresh fruit.

Serve at a temperature of 10-12 degrees C. Excellent as an aperitif, with shellfish, seafood and fish dishes in general.

FUDDRÌA

Passito di Pantelleria doc



City: Pantelleria

Variety: 100% zibibbo

Altitude: 200 m asl

Hectares: 0.16

Terrain: sandy, volcanic

Alcohol content: 14% Vol

Ph: 7.4

Vol: 15%

Rootstock 140 RU

Density of 3000 plants / ha

Planting year 2001

First year of production 2002

Bottles produced in 1200

Producing 100 quintals per hectare. The freshly picked grapes is subjected to a 'natural drying in the rays of the sun and cooled by the wind from the sea. Subsequently a part is vinified in white and part continues to be dried in the sun. Got the wine is added raisins (dried) and once it is left for a unified for a minimum period of six months with the resulting periodic reshuffles. Vinification: stemming and cold maceration for 48 hours. Pressing and vinification. After fermentation is added to the grapes.

