

NoTrix is a vibrant and dynamic red wine that does not need any make-up.

This is the way Perricone is, and this is why I like this wine: no tricks and no frills, no enological additives during fermentation and minimum sulfites.



NO TRIX

Perricone Terre Siciliane IGT 2021

WHY NO TRIX?

Because it is a "no tricks" wine: spontaneously fermented without enological additives and with a very low level of sulfites, this wine represents the true character of Perricone grapes.

WHAT DOES IT TASTE LIKE?

A lively ruby color with violet shades meets a playful nose of red berries and geranium flowers. Smooth tannins enrich a medium-bodied palate, where spicy notes of star anise and ginger stand out against a persistent saline background.

HOW IS IT MADE?

Grapes were handpicked in mid-September. 6 days skin contact during spontaneous fermentation in stainless steel tanks. After spontaneous malolactic, the wine refines for 6 months on its fine lees in one neutral Slavonian oak tank. Aging potential is about 2-3 years.

HOW TO PAIR IT?

NoTrix pairs well with red meat, pasta dishes and cheeses. Its dynamic and direct palate can complement prosciutto crudo as well as fresh salami, and medium aged cheeses.

GRAPES

100% Perricone
young vines grown in Tenuta Belicello, Vigna del Pozzo.

SOIL

Alluvial clay soil with sandy components, medium texture, good fertility.

DATA

Total production: 6.273 btls
Alcohol content: 12.5%
Residual sugar: 1.55 g/l
Total acidity: 6.01 g/l
Total SO₂: 22 mg/l



CANTINE BARBERA
vignaiole in menfi
no tricks, no frills, just wine