



MONTEDIDIO

TAORMINA

**Taormina represents a red cabernet sauvignon grown in the Sicily region:
The taste is full, round, harmonious like in the best Cabernets. The nose has scents of cassis and spicy notes.**

Taormina is called after the magical city of Taormina that overlooks the Mediterranean Sea. The label reminds the sober colors of the warm Sicilian terroir.

NAME	TAORMINA- Sicilia Cabernet IGT
APPELLATION	Typical geographical indication
REGION	Sicily
GRAPE VARIETY	Cabernet
TRAINING SYSTEM	Spurred cordon
PERIOD OF HARVEST	September
SOIL COMPOSITION	Predominantly calcareous soils
WINEMAKING	Cold pre-maceration, maceration for 15 days at controlled temperature
FINING	Steel, later refinement in French oak barrels for 6 months
ALCOHOL DEGREE	13 % vol.
FOOD MATCHING	Roasted or braised meats, seasoned cheeses.
SERVING TEMPERATURE	18° C
CHARACTERISTICS	Deep red color. Notes of red fruits move towards spicy hints of cinnamon, vanilla and pepper. Well structured

