

RARI

Nerello Mascalese Terre Siciliane IGP



Wine category:	Terre Siciliane IGP
Colour:	Red
Grape variety:	Nerello Mascalese
Vines per ha:	4.000
Production area:	Belice Valley, Sicily. The area is about 300 meters above sea level and it benefits from a dry microclimate and good water retention. The soil is rich of limestone and traces of gypsum coming from the calcareous-sulphurous structure of the surrounding area
Harvest period:	First week of October
Vinification:	Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts
Ageing:	In stainless steel tanks
Tasting notes:	Colour: ruby red, with violet reflections Aroma: intense and wide on the nose, with red fruit notes Taste: a full bodied-wine, balanced and fresh
Best served with:	Excellent with sliced meats and salami, savory first courses and risotto
Serving temperature:	About 16°-18°C