

Perricone: del Core

Red wine

D.O.C. Sicilia

Certified organic

Core is the name of the cru from which the grapes hail. The name has its origins in a vineyard that has always been called, "core," by the farmers of Montoni. In Sicilian, "core" means heart. In fact, seen from above, the vineyard is the shape of a heart.

Production area: Cammarata (Agrigento)

Altitude: 500 metres above sea level

Exposure: East-facing

Soil composition: Clay-sandy

Age of the Vineyard: 40 year old vines, grafted by hand onto wild plants

Vine density: 4,400 plants per hectare

Training system: Vertical trellis

Pruning system: Guyot

Harvest: Handpicked and placed in small cases

Vinification process: Fermentation takes place in cement containers. Spontaneous malolactic fermentation takes place completely in cement.

Aging: 8 months in cement, 3 months in barrels, 3 months in the bottle.

Sensory profile: Ruby red in color with light violet reflections. Notes of prune, blueberry, and black pepper, intermingle with those of cocoa and licorice. Fresh, soft and round on the palate with bold tannins that are typical of this variety, well-polished.

Technical Notes:

Alcohol: 13.50% vol.

Storage of wine: In a cool, dry and dark place, stored on their side.

Food pairings: Red meat, minestrone soup, medium aged cheeses.

Temperature of consumption: 18-20° Celsius

Service notes: Oxygenate the wine at least one hour before serving

