



Per Te

Perricone - IGT Terre Siciliane

“Per te” is a wine dedicated to Sicily and its viticultural heritage, of which Perricone is a longstanding expression: a long abandoned grape variety, yet joyfully rediscovered in recent times. Its synonym, Pignatello, refers to the art of making cooking pots (“pignatte”) with the red ground rich in iron and aluminium of Marsala’s territory. Its colour is ruby, on the nose it displays aromas of Mediterranean herbs and red fruit. On the palate it is round and mellow, with a touch of saltiness attributable to the soil: a wine that is ideal to sip on any occasion.

Appellation: Rosso IGT Terre Siciliane

Grape variety: Perricone

Training system: free cordon

Planting density: 4000 plants

Yield per hectare: 90 quintals

Type of soil: medium-textured clay

Altitude: 70 metres above sea level

Harvest time: middle of september

Winemaking: skin maceration for 15 days in large stainless steel vessels at controlled temperature.

Aging: in stainless steel tanks and in bottle

Bottle capacity: cl 75

Service temperature: 16-18°C

First year of production: 2014

TASTING NOTES

Color: ruby red

On the nose: notes of Mediterranean herbs and red fruit.

Taste: mellow and round on the palate, with predominant flavours of spices and Mediterranean scrub, along with saltiness given by the soil.