



I Versi Rosso

IGT Terre Siciliane

Warm ruby in colour, its aroma combines notes of red fruit, typical of indigenous varieties, with spicier ones deriving from international varieties. On the palate, this blend offers a fresh, round and full-bodied sip. A captivating wine with a young character that meets consumers' taste with ease.

Appellation: Rosso IGT Terre Siciliane

Training system: Counter-espalier with spurred cordon pruning

Planting density: 4600 plants per hectare

Yield per hectare: 100 quintals

Type of soil: clay loam with good presence of limestone

Altitude: 200 metres above sea level

Harvest time: mid-late august

Winemaking: cold soak of grapes for 8 days at controlled temperature.

Aging: in stainless steel tanks and in bottle.

Bottle capacity: cl 75

Service temperature: 14-16 °C

First vintage of production: 2005

TASTING NOTES

Color: warm ruby red with violet highlights.

On the nose: fruity notes of blackberry, raspberry cherry and black cherry stand out.

Taste: a fresh, round and full-bodied sip supported by a good level of acidity.