GERGENTI

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Gergenti

7 Rubies Terre siciliane IGT da uve leggermente appassite



Vinification

The grapes, are left to dry beyond the harvest time on the vines in order to concentrate all the components of the grape. After manual harvesting, part of the blend is vinified at a controlled temperature in order to extract all the fruity aromas of the single varietals. The other part, after maceration, is vinified in new oak for 4 months in order to extract the characteristic woody notes and the tannins that will maintain the structure of the wine during its refinement in the bottle. Each grape variety brings particular characteristics that the art of winemaking has skilfully calibrated to obtain a unique result.

Description

Intense ruby red colour with garnet highlights. The nose is extremely fruity with notes of jam and spicy notes. On the palate it is structured and at the same time there are soft and sweet tannins. Long and persistent finish.

Food Pairings

Traditional Sicilian first courses such as *pasta alla Norma*. Excellent with meat dishes such as meatballs in sauce or veal stew or with mature cheeses.

Nerello Mascalese, Frappato, Sangiovese, Merlot, Shiraz, Cabernet Sauvignon, Pinot Nero	**Sicilia**	**16–18 °C**	**Alcol: 13.5% Zuccheri: 10 g/l**