



SHIRAZ CABERNET SICILIA DOC

Grapes

Shiraz 60%, Cabernet 40%

Production area

Sicily

Vinification

Shiraz grapes are vinified in the second half of September and the fermentation takes place in stainless steel tanks, and then aged in French oak barrels for 6-8 months.

Cabernet grapes undergo a natural drying process in the vineyards, losing approximately 30% of their weight, but at the same time maintaining the peculiarity and the specific aromas of this variety. This particular process can take place only in an area like Sicily where the specific soil and climate donate the favorable conditions. The dried grapes are then vinified in stainless steel tanks. Finally, the two varietals are blended to create this unique wine that conveys the typical Mediterranean warmth.

Description

A wine with a ruby red color and an intense bouquet of red fruits. Well balanced, with outstanding notes of plums and mixed berries.

Food pairing

Perfect with game, red meat and stews.

Serving temperature

16° - 18°C

Bottle

Baros

Characteristics

Alcohol: 14 %vol.

Residual sugar: 6 g/l

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