

COLORI D'INVERNO CERASUOLO DI VITTORIA DOC 2004

MAGGIO VINI

production area: Vittoria, (R.G) Sicily, Italy

altitude: 200 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 50% Nero D'Avola, 50% Frappato

soil composition: red sandy soil

harvest: beginning of September

vinification: 15 days maceration with marcs and fermentation at controlled temperatures in stainless steel tanks

cellaring: in stainless steel tanks for 12 months

refinement: in bottle for one month

alcohol content: 13,5%

serving temperature: serve at 18 C.

culinary suggestions: roasted and stewed red meats, game, seasoned cheeses

WINE CHARACTERISTICS

colour: cherry red with a touch of red ruby tone

bouquet: intense and persistent bouquet with scents of pomegranate and underwood

palate: well balanced taste with a pleasant and harmonic aftertaste, well structured wine

Case format: 6 bottles



Licencee price per bottle \$ 22/ Case \$ 132

Final retail per bottle \$ 23/ Case \$ 138

VINUM
NOVUM