



IL SOLE

Rosso

Terre Siciliane IGT



ORIGIN

Medium-textured superficial soils with a predominantly clay-limestone component, good organic matter and iron content.



GRAPE VARIETIES

Black grape varieties



IDENTITY

It expresses the warm, Mediterranean heart of Sicily.



HARVEST

Harvesting takes place in late September when phenolic ripening is complete.



WINEMAKING

Maceration for 12-15 days at 26 °C with daily pumping over. After racking, it is aged in steel for about 4 months before bottling.



TASTING

Intense dark red color with violet hues. The nose has fruity notes ranging from licorice to berries. The palate has good body and round, sweet tannins. Good persistence tending toward a fruity finish.



PAIRINGS

Pasta with pesto sauce, grilled red meats, and baked pecorino cheese. Serving temperature 14-16°C.



ALC. BY VOL. 12,5% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*