



Perricone 100%



ruby red with ink shade, almost blue



balsamic notes, of cherry, licorice,
cocoa and coffee powder



marked and smooth tannin,
consistent with the nose. Long aftertaste

Harvest period: first decade of October

Vinification system: maceration with skins for 15 days,
with selected Sicilian indigenous yeasts

Soft pressing

Vinification and aging in stainless steel silos at controlled
temperature for 5 months

Malo-lactic fermentation done

Sugar cane fiber corks (no smell of cork, biodegradable,
zero carbon footprint)

Alcohol content: 13.5% vol.

Serving temperature: 18 ° C

Perricone is a very rare, autochthonous variety that is
widespread in western Sicily. Difficult, surly but (also for
this) complex and fascinating.

Cultivated with no irrigation, with low yields per hectare,
it gives great red wines, with good longevity



SICILY WINE AWARDS

Gran Medaglia d'Oro
92,3 Punti
Miglior vino rosso
in concorso



Luca Maroni

2015: 90 Punti
2016: 92 Punti
2017: 91 Punti
2018: 92 Punti




TERRE DI GRATIA