

VELATA

PERRICONE



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| Grape variety | Perricone 100% |
| Alcohol content | 13,5% |
| Appellation | IGP Terre Siciliane |
| Area of production | South-west Sicily; vineyards at Trapani. |
| Terroir | Altitude 250m a.s.l.; Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around. |
| Vineyards | Guyot training system; Yield per hectare: 60 q/h |
| Harvest | It takes place between the second and the third week of august at night time. |
| Winemaking | The maceration is managed for 15 days in stainless steel tanks at 25°C and after takes place the malolactic conversion. |
| Aging | Afterwards, the wine stays for 6 months in small barrels of French oak and ends up in stainless steel tanks until bottling time. Ageing in the bottle at least 3 months. |
| Sensory analysis | Deep ruby colour, Velata on the nose gives aromas of blackberry and licorice with fragrance of black tea, cacao powder and toasted hazelnut. On the palate the wine has got full body, vivacious tannins and an enveloping taste balanced by vibrant acidity. Moreover, on the palate there are flavours of black cherry, cinnamon, peanuts and coffee which give a long aftertaste. |
| Food matching | It goes well with grilled meat, lamb in the oven and cured cheeses. It is great to try with game stewed in the pan with black olives and aromatic herbs. |
| Best to enjoy | In a tulip shape glass at 16°C temperature. |

Do you know that: Perricone up to the end of XVII century was the most planted red grape among the province of Palermo and Trapani where is still called Pignatello?

Recycle

Stopper: **Organic** Cork FOR51
Capsule: **Plastic** Pvc C/PVC90
Bottle: **Glass** Green Glass GL71



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