

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



LITHOS

Doc Sicilia

GRAPE:

NERO D'AVOLA (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (24/25°C) WITH A MUST MACERATION ON SKINS FOR MORE THAN 20 DAYS

SMELL:

PLEASANT SENSATIONS OF PLUM JAMS AND BERRIES; IT HAS ALSO EXTRAORDINARY MARKED SPICY HINTS OF PEPPER AND VANILLA

TASTE:

ROUND, POWERFUL AND FASCINATING TO THE PALATE, VERY TANNIC BUT NOT AGGRESSIVE; IT STANDS OUT FOR ITS PERSONALITY AND FOR A FINAL, VERY ELEGANT AROMATIC PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING:

AT LEAST 6 MONTHS IN BARRIQUE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

TO TASTE WITH ROASTED OR GRILLED RED MEAT, BRAISED POULTRY BUT ALSO WITH COLD CUTS AND SEASONED CHEESE PRODUCED IN SICILY

SERVING TEMPERATURE:

16/18° C

CONFEZIONAMENTO [750 ML]

- **6** BOTTIGLIE DA 750 ML PER CARTONE
- **20** CARTONI PER STRATO
- **100** CARTONI PER PALLET
- DIMENSIONI PALLET **80*120*170**

