

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



ORIGINE

Doc Sicilia

GRAPES:

NERO D'AVOLA (50%) AND PERRICONE (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (20/22°C) WITH A MUST MACERATION ON SKINS AT LEAST FOR 14/15 DAYS

COLOUR:

INTENSE RUBY RED WITH VIOLET HIGHLIGHTS

SMELL:

WIDE OLFACTORY SPECTRUM, WITH CLEAR PLUMS HINTS, MORELLO AND BLACK CHERRIES FOLLOWED BY SPICY AROMAS OF BLACK PEPPER, CINNAMON AND VANILLA

TASTE:

WIDE, HARMONIOUS, SOFT; IT SHOWS AN ELEGANT AND POLITE TANNIN, WITH A VERY INTENSE AND GREAT AROMATIC FINAL PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING:

AT LEAST 3 MONTHS IN BARRIQUE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

TO TASTE WITH GRILLED AND ROASTED WHITE OR RED MEAT, BRAISED POULTRY BUT ALSO COLD CUTS AND HALF 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**

