



CINQUESEGGNI

ART WINERY BOUTIQUE



Amani



There is no wine without love!

AMAMI collection is dedicated to the true lovers: lovers of life, lovers of wine, lovers of passion... we would like to share the idea of love for Italy through a collection of wines characterized by a ceramic hearth with the bright and vivid shades typical of the Mediterranean tradition.

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Sharing Love and Passion

for wine is our mission, by combining the tradition of the wine making of the most famous Italian wine varietals with an iconic packaging, in a special bottle for unique moments.



Primitivo IGP Puglia

CLASSIFICATION:	Red Wine – Protected Geographical Indication
PRODUCTION AREA:	Taranto Province.
VINIFICATION:	Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. During the maturation phase in stainless steel wine vats and bottle, these evolve to reach their highest possible levels. Maceration lasts for 12-15 days at controlled temperatures not exceeding 28°C.
TASTING NOTES:	Ruby red color with violet hues. Intense and complex bouquet with plum and cherry scents and spicy notes of vanilla and rosemary. A well-balanced and harmonic wine with a long aftertaste. Excellent with savoury first courses, red meat and mature cheeses.

GRAPES:	Primitivo 100%
TEMPERATURE:	14°-16°C
ALCOHOL:	13,5% Vol
BOTTLE:	ml 750



2017 -'16-'5

Nero d'Avola Doc Sicilia

CLASSIFICATION: Red Wine – Controlled Denomination of Origin

PRODUCTION AREA: Salaparuta, 300-400 masl

VINIFICATION: Harvested at phenolic ripening, it is left to macerate for 12-15 days at 26 C° with daily pump-overs.
After racking, it is aged in stain steel tanks for about 4 months. A part is aged in barriques.
The process is completed with aging in bottle.

TASTING NOTES: Dark red colour with violet shades.
The nose has fruity notes ranging from licorice to berries. The palate has a good body and soft and round tannins. Good length that tends to a fruity finish. Perfect with pasta with pesto and grilled red meat.

GRAPES: Nero d'Avola 100%

TEMPERATURE: 14°-16°C

ALCOHOL: 13% Vol

BOTTLE: ml 750



Montepulciano d'Abruzzo DOC



CLASSIFICATION:: Red Wine – Controlled Denomination of Origin

PRODUCTION AREA: Abruzzo

VINIFICATION: Traditional red wine vinification at a controlled temperature between 25 and 27 °C.

TASTING NOTES: Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Good to match with first courses and red meat.

GRAPES: Montepulciano 100%

TEMPERATURE: 14°-16°C

ALCOHOL: 13% Vol

BOTTLE: ml 750

Pinot Grigio IGP Terre Siciliane



CLASSIFICATION:: White Wine – Typical Geographical Indication

PRODUCTION AREA: Salaparuta

VINIFICATION: The grapes receive a soft pressing and a long fermentation at a controlled temperature in stainless steel tanks.

TASTING NOTES: Straw yellow colour with golden highlights. Intense and persistent aroma, complex, with fruity and herbal scents, hints of vanilla and nutmeg. Fruity and mineral, medium body, round and good balance. Finish is long, clean, spicy yet delicate. Best served with: well with rich first courses, white meat and cheese. Excellent with fish soup and roast fish.

GRAPES: Pinot Grigio 100%

TEMPERATURE: 10°-12°C

ALCOHOL: 12% Vol

BOTTLE: ml 750



Vino Spumante Brut

CLASSIFICATION::	Sparkling Wine
PRODUCTION AREA:	Sambuca di Sicilia
VINIFICATION:	Typical of the sparkling wine with refermentation In bottle for 60 days.
TASTING NOTES:	Brilliant straw yellow with greenish hues, fine and persistent bubbles. The fragrance reminds sweet fruits and is slightly mineral. The taste is dry, fresh and quite savoury. It is a well-balanced wine. Excellent as aperitif or with fish courses.

GRAPES:	White berry grapes
TEMPERATURE:	4°-6°C
ALCOHOL:	11,5% Vol
BOTTLE:	ml 750

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the

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