

Red wine Suber

WINE	IGT (Typical Geographic Indication) - Sicily
GRAPE VARIETIES	50% Nero d'Avola, 30% Alicante and 20% Nero Capitano (Frappato)
PRODUCTION AREA	Caltagirone (Catania) Italy
ALTITUDE	325 metres a.s.l.
TYPE OF SOIL	Mediterranean red sands
TYPE OF CULTIVATION	bush-trained
PLANT DENSITY	9,000 vines per hectare
AGE OF VINEYARD	8 years
CLIMATE	Mediterranean with hot, dry, windy summers and a good diurnal temperature variation.
RIPENING AND HARVESTING	September, manual harvesting
VINIFICATION METHOD	maceration and destemming (around 80%), pressing
MACERATION	14 days in stainless steel fermentation tanks
AGING (type of barrels)	in 225 and 500 litre used and semi-used barrels for around 12 months
BOTTLING	around 15 months after harvest with at least 6 months aging in the bottle.
QUANTITY PRODUCED (in bottles)	7000 75 cl bottles 100 150cl Magnum bottles
ORGANOLEPTIC PROPERTIES	
	COLOUR purplish ruby red with violet tones
	AROMA dried red fruit, etherish, intense
	TASTE full, fruity, well-balanced, persistent taste
ALCOHOL CONTENT	14,5%
TEMPERATURE OF SERVICE	18 - 20 °C
SERVING TEMPERATURE	An excellent accompaniment to red meats and cheeses.
STORING	Lay the bottle down in a cool room with a stable temperature not in excess of 18° C

