

PERRIPÒ

PERRICONE

Perripò is a powerful pure Perricone wine suitable for every occasion. Perricone vine has been neglected in favour of other native and non-native black grape vine varieties for years but nowadays the situation has reversed.

Perripò production involves a hand-harvesting which is carried out over the last part of September. Maceration and fermentation steps require at least 15 days at approximately 25 degrees; followed by the maturation taking 6 months in steel tanks and an other 3/6 months in the bottle. This red wine discloses an enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by perricone vine. This Caruso&Minini's label reports borage flowers to define the perfect synthesis between tradition and modernity.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

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COLOR: Ruby red color with violet hues

AROMA: An enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by this vine.

PALATE: soft and velvety but also tannic. The finish is long and persistent.

HOW TO TASTE

FOOD MATCH: This wine is suitable for being paired with the strong flavour of Trapani-style pesto, but also with tuna or swordfish; Perripò can be paired also with savory pies, cured meats and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 40.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Perricone

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous -clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 6 months in steel tanks, 3-6 months in bottle

WINE LIFE: 10 years

COLLECTIONS

THE FLORALS

