



## TECHNICAL DATA SHEET

The red wine that represents the highest qualitative expression of the harvest every year. It is a selection of the best clusters grown in the vineyards of Castanea and Condò. A celebration for the senses, soft and enveloping.



**Vineyard:** Contrada Campi and Contrada Filiciusa

**Grape varieties:** Nerello Mascalese, Cappuccio, Nocera, and Nero D'Avola

**Production area:** Castanea and Condò - Messina - Sicily

**Exposure:** Hilly and flat (Castanea), terraced (Condò)

**Climate:** Dry, ventilated

**Soil:** Clayey with medium texture

**Altitude:** 450 meters above sea level (Castanea), 150 meters above sea level (Condò)

**Training system:** Espalier and Guyot

**Density per hectare:** 4000 plants

**Harvest period:** First decade of October

**Harvest:** Manual in perforated crates

**Yield per plant:** Approximately 1.5 kg

**Yield of grapes per hectare:** 50 - 60 quintals

**Vinification:** Destemming and red vinification for 25 days

**Fermentation:** In stainless steel at controlled temperature of 20°- 22°C

**Maturation:** In 700-liter oak barrels for 600 days

**Refinement:** In bottle for approximately 12 months

**Alcohol content:** 14% Vol.

**Longevity:** 12-15 years

**First vintage:** 2013

**Annual production:** 600 bottles

### Tasting Notes and Pairings: (25/03/2023)

It has a deep garnet red color. Olfactively, it is quite complex and requires an early opening of at least 1 hour before consumption to fully appreciate its olfactory and organoleptic characteristics. Floral and fruity aromas are very prominent, such as blackcurrant and mulberry. A pronounced spicy note of dark chocolate is also evident. On the palate, it has an excellent nose-mouth correspondence and a significant presence of soft tannins. Notes of fresh jam, a great body, and a long, persistent finish. It pairs well with pork shank, spiced potato sides, and Chianina steaks. It can also be enjoyed as a meditation wine.