








ROSSO

VILLA DEI BARONI

“Great things are done when men and mountains meet” - William Blake

-  **GRAPE VARIETY:**
95% Nerello Mascalese,
5% Nerello Cappuccio
-  **GROWING AREA:**
Castiglione di Sicilia
Contrada Carranco
-  **VINEYARD EXPOSURE:**
North/South
-  **ALTITUDE:**
500 metres above sea level
1'640 feet above sea level
-  **SOIL:**
Volcanic
-  **VINE TRAINING SYSTEM:**
Spurred Cordon
-  **PLANTING DENSITY:**
4000 plants/ha
-  **HARVEST PERIOD:**
Middle of October



VINIFICATION AND REFINEMENT:

Fermentation occurs in cement tanks at a temperature of 24-26°C (75-79°F). Subsequently, the wines age in big Slavonia oak barrels for 12 months.

TASTING NOTES:

The color is typical, ruby red but not too intense; the nose is fine with clear hints of red fruits, as well as floral, fresh and elegant notes.

The mouth-feel is structured and balanced, full-bodied and powerful with fruity hints of strawberry and cherry. Spiced notes of black pepper and rhubarb stand out as well. Lastly, tannin is savory and silky with a lovely length. With time, the wine gains gamey hints and tertiary aromas.

SERVICE TEMPERATURE:

16-18°C

60-65°F



CARRANCO