



ROSSO

CONTRADA CARRANCO

“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
-  **ALTITUDE:**
500 metres above sea level
-  **SOIL:**
Volcanic
-  **VINE TRAINING SYSTEM:**
Bush training
-  **PLANTING DENSITY:**
-
-  **HARVEST PERIOD:**
Half of October
-  **ALCOHOL CONTENT:**
14



VINIFICATION AND REFINEMENT:

Here we are located in a special area of our estate, in "Contrada Carranco" where we have selected a vineyard to be produced individually. We have in fact identified the even more suitable area of the district, in the plot further north, in the middle of the basalt rocks. The peculiarity is that here there is an old vineyard that is unique: they are bush training vines planted on small terraces. After the harvest, our Nerello Mascalese and Nerello Cappuccino grapes are de-stemmed and crushed. Fermentation follows in concrete tanks at a controlled temperature of 24-26 ° C. After this passage, the wine then rests for about 25 days on the submerged cap skins. Thanks to this step we can extract even more anthocyanins and tannins, which however integrate perfectly with the structure of the wine making it harmonious. The wines are then aged in large French oak barrels for 12 months before bottling.

TASTING NOTES:

Ruby red with garnet highlights. On the nose hints of ripe red fruit, such as black cherries and strawberries. Clear hints of spice. On the palate persistent acidity and vibrant tannins.

SERVING TEMPERATURES:

16-18°C



CARRANCO