

RICAMO PERRICONE IGT Terre Siciliane

Ricamo Perricone

Winemaking Details

The grapes are destemmed and fermentation takes place in steel, where punching down is carried out daily. The wine is aged for about 12 months in tonneaux.

Tasting notes

Color: Brilliant ruby red with violet reflections.

Nose: Complex and elegant aromas of ripe red fruit blend in intense hints of bay leaf and spices.

Palate: Soft and round on the palate, with velvety tannins and a fresh mineral structure.

Food Pairings: Grilled beef, aged cheeses.

Alcohol content: 15 %vol

Production area	Marsala, Trapani - Western Sicily
Grape variety	100% Perricone
Altitude	250m above sea level
Average age of the vine	20 years
Soil	Clay
Form of farming	Guyot
Viticulture	Organic condition
Harvest	Manual in a little box third decade of September

