



Terre Siciliane Nerello Mascalese IGT

INTUITO

NAME -	Terre Siciliane Nerello Mascalese IGT
APPELLATION	Typical geographical indication
REGION	Sicily
GRAPE VARIETY	Nerello Mascalese 100%
ALTITUDE	200 mt. s.l.m.
TRAINING SISTEM	Spurred cordon
PERIOD OF HARVEST	Mid of September .
SOIL COMPOSITION	Predominantly clay-limestone hilly soils. Rich in minerals.
WINEMAKING FINING	- Cold pre-maceration, maceration for about 15 days Steel.
ALCOHOL	14 % vol.
FOOD MATCHING	Roasted and braised meat, game, roasted chestnuts.
SERVING TEMPERATURE	15-18°
CHARACTERISTIC	Ruby red color load with purple. Intense complex and persistent aroma with hints of red Berries and iris. Fruity and powerful taste with hints of black mulberry, licorice, blueberry and currant.