

SOLLATIO ROSSO



Type of wine: Red

Grape Varieties: Nero d'Avola, Merlot, Syrah

Classification: I.G.P. (Indicazione Geografica Protetta)

Production Area: Mazara del Vallo (TP)

Yield per Hectare (quintals): 100

Altitude: 150 msl

Training system: Vertical trellis, Guyot

Planting Density: 5000

Harvest Period: second decade of September

Vinification: maceration of the grapes in stainless steel vats and fermentation under controlled temperature

Fermentation Equipment: steel tanks

Fermentation Temperature: 28-30° C

Duration of Fermentation: 8-10 days

Alcohol Content (vol.): 12%

Colour: ruby

Nose: red fruits flavours, violet

Palate: soft, persistent, elegant

Ideal Service Temperature: 16-18°C

Food Pairing Suggestions: seasoned cheese, meat