

SICILIAN INDIGENOUS GRAPE

Perricone



Arcodace



CARCITELLA VINEYARD

TYPE

Wine: Red

Classification: Sicilia Doc

Varietal: Perricone 100%



VINEYARDS

Production area:

Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:

medium texture soil, rich in shells and pebbles, and good limestone and mineral endowment

Altitude: 100-150 m. above sea level

Viticulture:

guyot trained vines with a medium-high plant density (5,000 plant/ha)

Climate:

insular-Mediterranean with mild winters and breezy summers

Harvest period:

between the last week of September and the first week of October

VINIFICATION AND AGEING

Vinification:

destemming and pressing of the grapes, fermentation and controlled temperature between 25°-26°C, maceration with the skins for at least 20 days, soft racking

Ageing:

completely in stainless steel tanks for 4-5 months and subsequent refinement in bottles for 2-3 months

Alcohol content: 13,5%

TASTING NOTES

Visual: deep ruby red with violet reflections

Olfactory:

a complex bouquet, where we find notes of blackberry, pepper, fresh spices and liquorice

Taste:

elegant and fresh tannins, the fruit is lively, spices and liquorice dominate and are energetically reconfirmed on the palate

Pairing:

excellent with semi-mature cheeses, sliced meats, fish ragout, red tuna, roasted white meat, even spicy

Serving temperature:

18°C, even cooler depending on the pairing



Today, it is the symbol of a new personality in wine-growing on the island, as well as being considered a true “relic variety”: Perricone, which has been given great impetus with the renaissance of Sicilian wine-making, is imposing itself with new interesting interpretations.