



ORGANIC WINE



VIGNA DI PETTINEO

Cerasuolo di Vittoria Classico D.O.C.G.



DESCRIPTION:

From Pettineo's vineyards, all along, come magnificent grapes Nero d'Avola and Frappato that are the components of Cerasuolo di Vittoria. The best grapes are carefully selected one by one with our hands. The extraordinary result of our hard work is a wine which is red cherry coloured and characterised also by some purple nuances and scents of red berry fruits. It's a wine with a full bodied and soft taste with a long and persistent aftertaste.



CLASSIFICATION:

Cerasuolo di Vittoria
Classico D.O.C.G.

VINEYARD LOCATION:

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

50% Frappato organic
50% Nero d'Avola organic

TRAINING SYSTEM:

Trained with bush system

AGE OF VINEYARD:

40 years

YIELD PER HECTARE:

50 Q.

VINIFICATION:

15 days maceration with
marcs and fermentation
at controlled temperature

AGEING:

9 months in steel and
9 months in bottle

ALCOHOL:

13,5% vol.

FORMATS:

bottle cl. 75
magnum l. 1,5

SERVING TEMPERATURE:

16° - 18°