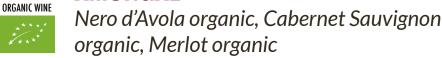


# **AMONGAE**





# **DESCRIZIONE:**

AMONGAE® is the name of an ancient Greek goblet to which mythology assigns the virtue of truth.

This red wine is obtained by selecting the best native and international grapes of Sicily. The aromatic concentration of red berry fruitis enriched by spicy and balsamic notes thanks to aging in French oak barrels.



#### **CLASSIFICATION:**

D.O.P Sicilia Riserva

#### **VINEYARD LOCATION:**

Hyblean Hills

### **SOIL AND ALTITUDE:**

Red sandy soil, 170 m. asl

## **GRAPES VARIETIES:**

60% Nero d'Avola organic 25% Cabernet Sauvignon organic 15% Merlot organic

#### **TRAINING SYSTEM:**

Trained in the counter-espalier system and pruned in Guyot

#### **AGE OF VINEYARD:**

20 - 25 years

#### **YIELD PER HECTARE:**

75 Q.

#### **VINIFICATION:**

15 days maceration with marcs and fermentation at controlled temperature

#### **AGEING:**

14 months in barrique and 12 months in bottle

# **ALCOHOL:**

14,5% vol.

# **FORMATS:**

bottle cl. 75

#### **SERVING TEMPERATURE:**

16° - 18°