

## PITHOI

Rosso



### DESCRIPTION

*In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent. Intense red wine, wide and fruity bouquet; intense taste; remarkable personality.*

*Combine with meat, cheeses and introductory dishes typical of the sicilian cuisine.*



### CLASSIFICATION

*I.G.P Terre Siciliane*

### VINEYARD LOCATION

*Hyblean Hills*

### SOIL AND ALTITUDE

*Red sandy soil, 170 m. asl*

### GRAPES VARIETIES

*100% Nero d'Avola organic*

### TRAINING SYSTEM

*Guyot*

### AGE OF VINEYARD

*10 - 15 years*

### YIELD PER HECTARE

*100 Q.*

### VINIFICATION

*10 days maceration with marcs and fermentation at controlled temperature*

### AGEING

*3 months in steel and 1 month in bottle*

### ALCOHOL

*12,5% vol.*

### FORMATS

*bottle cl. 75*

### SERVING TEMPERATURE

*14° - 16°*