



SETTE AJE
NERELLO MASCALESE



TECHNICAL SHEET

Appellation:	Terre Siciliane– Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Nerello Mascalese
Blend of Grapes:	Nerello Mascalese 100 %
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.500 vines per hectare
Yield per Hectare:	About 70 Quintals
Yield per Vine:	About 2 Kg
Vinification:	The grapes are vinified in stainless steel vats and macerated with their skins for 3 days at a temperature of 26-30°C.
Aging:	After malolactic fermentation, the wine matures in stainless steel tanks. Bottle refining follows

ANALYTICAL DATA

Alcoholic Content:	13,5 %
Total Acidity:	5,2
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Clear, bright, ruby red
Bouquet:	Nose: decisive and sophisticated notes of small red fruits, raspberries and peaches, enveloped by intense nuances of nutmeg and black pepper, framed with the more delicate scent of rose petals. Palate: the full-bodied flavour and seductive tannins take centre stage. Of considerable persistence, its gushing personality is expressed through every one of its components.
Serving Temperature:	16-18° C
Suggested Glass Type:	Balloon
Serving Suggestions:	A wine whose character can allow the most audacious matchings with dishes of similar character. Game, dishes with truffles, fish with complex sauces, cheese and salamis.
Aging Potential:	4-5 years