



SULLERÀ ROSSO



TECHNICAL SHEET

Appellation:	Mamertino Rosso Riserva – Vigna Sulleria Denominazione di Origine Protetta (DOP-Reserve with indication of the vineyard ‘Sulleria’)
Production Area:	Contrada Sulleria – Rodì Milici
Type of Soil:	Tending to Clay. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties and Blend:	60% Nero d’Avola – 30% Syrah – 10% Nocera
Training System:	Cordon spur training with wooden stakes and stainless steel wires
Vines per Hectare:	6.000
Yield per Hectare:	80 Quintals
Yield per Vine:	Kg 1,3
Vinification:	The grapes are harvested by hand in October. De-stemming is followed by 12 days of maceration on the skins in stainless steel tanks to get the right contribution of color and flavour.
Aging:	At least 12 months in fine oak barrels in which develop complexity, style and ageability. 12 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet.

ANALYTICAL DATA

Alcoholic Content:	14 % Vol.
Total Acidity:	5,3
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Impenetrable and compact ruby red with lively purple hues
Bouquet:	Nose: pleasant sensation on the nose thanks to the alluring notes of red and black cherries, currants and blueberries, leading to stronger nuances of chocolate and pepper. Palate: its soft, juicy structure pleasantly surprises you with every sip. The tannin content is well balanced with the acidity in a game of enchanting joy.
Serving Temperature:	18°C
Suggested Glass Type:	Wide balloon
Serving Suggestions:	Excellent with red meat, medium-aged cheeses and tasty dishes. Perfect as meditation wine.
Potential Aging:	8-10 years