

# PERRICONE RESILIENCE

**VINE VARIETY** 100% Perricone or Pignatello

**HARVEST** - End of September, beginning of October

**VINE TRAINING** - Bush and trellis

**PLANTING DENSITY** - 3000-4000 plants per hectare

**YIELD** - 70 quintals per hectare

**ALTITUDE** - 100-300m above sea level

**WINEMAKING** - The grapes are hand-picked and placed in small baskets. They are worked quickly to maintain the unique characteristics of these grapes, respecting their territorial origin. After a soft pressing the grapes ferment with contact of the skins for two weeks at a controlled temperature and with delicate pumping and punching. At the racking, one part of the wine continues its malolactic fermentation in barrels for six months, to be assembled once again with the other part, for further refinement in stainless steel.

**COLOUR** - Ruby purple-red with bright and intense reflexions.

**BOUQUET** - Typical varietal notes of sour cherry, small red berries and delicate scents of rose hip which bind well with scents of elegant spices.

**TASTE** - Wide, warm and enveloping on the palate with round tannins, elegant and velvety. Fruity and sumptuous aftertaste.

**ALCOHOL CONTENT** - 12.5% volume

**FOOD PAIRING** - Pairs well with char-grilled noble red meats, meat stews and traditional Sicilian first courses.

**SERVING TEMPERATURE** - 16-18°C

**BEST CONSUMED WITHIN** - 3-5years

**SIZE**- 75cl bottles

**NOTE**

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