



NERELLO MASCALESE-NOCERA 'PIETRE A PURTEDDA DA GINESTRA' - ORGANIC



Sicilia, Italy
Centopassi

www.centopassisicilia.it

Method & Production

The grapes are harvested and then destemmed before they go through a period of maceration for around 12 days. The must is fermented at 24-26°C. The resulting wine is aged in new and used tonneaux for 18 months. The wine spends at least 6 months refinement in bottle before release.

Tasting Notes

Dense and complex, with expressive red fruit flavours such as plum, wild strawberries, black cherry. Well balanced with great structure, long persistence and elegant tannins.

Food Matching

Excellent with roasted white and red meats, wild game and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CP2116	Nerello Mascalese-Nocera Pietre a Purtedda da Gnestra' - Organic	Nerello Mascalese: 70% Nocera: 30% : 0%	2016	0.0%	Cork	6X0.75lt	Yes	No	No