



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



Sicilia, Italy

Centopassi

[www.centopassisicilia.it](http://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 flavors such as plum, wild strawberries and 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	Natural
<b>Red Wine</b>										
CP2119	Nerello Mascalese 'Pietre a Purtedda da Ginestra' - Organic	Nerello Mascalese	2019	14.0%	Cork	6X0.75lt	Yes	No	No	No