

Tenuta Cavaleri

Perricone is the Super-native grape variety of the province of Palermo. Moody and uncompromising, but even complex and captivating; in a word: excellent. Grown without irrigation, with low production per hectare, it gives a great wine, with deep ruby red colour, notes of cherry and liquorice on the nose and a pleasantly tannic, full-flavored taste. Food match: Bruciuluni (Meat roll, filled with cheese, egg and ham, cooked in tomato sauce for hours)

Grapes: Perricone

Harvesting: October, first ten days

Vinification system: 15 days maceration with skin contact

Malolactic done

Ageing in stainless steel silos for 6 months

Ageing in bottle for 3 months

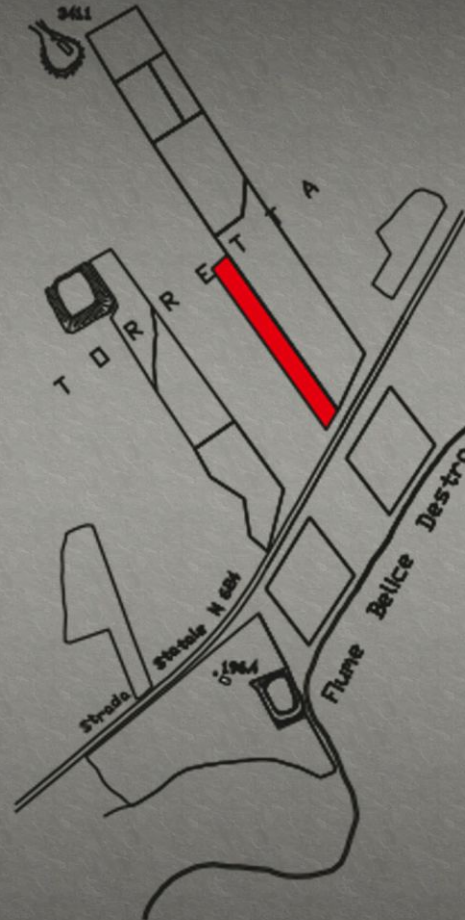
Colour: deep ruby-red with purple glints

Scent: intense and persistent, with evident notes of cherry and liquorice

Taste: pleasantly tannic and full-flavored taste

Alcoholic content: 14% by vol.

Serving temperature: 18°C



PERRICONE

TERRE DI GRATIA