



# SANTAGOSTINO RED

THE LABEL THAT HAS MADE FIRRIATO FAMOUS ALL OVER THE WORLD



## PREMIUM Line

**CLASSIFICATION:** IGT Sicilia

**GRAPE VARIETY:** Nero d'Avola and Syrah

**VINEYARD LOCATION:** Trapani countryside – Baglio Soria Estate

**SOIL COMPOSITION:** Calcareous - clayey

**EXPOSURE:** The vineyards have a south/south-westerly exposure (200 meters above sea level)

**TRAINING SYSTEM:** Cordon trained, spur pruned / Guyot

**VINES PER HECTARE (EA):** 5.500/6.000

**YIELD (KG. PER HECTARE):** 7.000/7.300 kg

**HARVEST PERIOD:** Hand-picking - Nero d'Avola in the 2nd week of September while Syrah in the 1st one

**FERMENTATION TEMPERATURE:** 24°-26°C

**PERIOD OF FERMENTATION:** 10 days

**VINIFICATION:** Vinification is carried out in stainless steel tanks at controlled temperature, according to traditional red wine vinification method. The malolactic fermentation is carried out

**MATURATION:** 8 months in American durmast barriques

**MATURATION BOTTLE:** 6 months

**ALCOHOL:** 14.35 % vol. | **PH:** 3.58 (average) | **TOTAL ACIDITY:** 5.25 g/l (average)

**1ST YEAR PRODUCTION:** Vintage year 1991

**VINTAGE PRODUCTION:** 400.000 bottles

**FORMATS:** 75 cl and 1.5 L

**SERVING TEMPERATURE:** 16°-18°C

**RECCOMENDED GLASS:** Slightly rounded balloon glass

**CHARACTERISTICS:** it is a wine that has made the history of modern Sicilian wine-making; it is very appreciated by international markets; complex with a superior character; an incredibly pleasant drinking experience with an almost fleshy fruit; a star in its category.

## TASTING NOTES



### COLOR

Deep intense ruby red color with lively shades of purple.



### NOSE

It affords concentrated, well-defined nuances of marasca cherries, wild berries, rhubarb, cloves, aromatic herbs and prunes that alternate and blend with charming hints of liquorice, ink and tobacco leaves.



### PALATE

Suave, soft and caressing, it reveals its great and intensely Mediterranean character admirably blending a powerful and hearty texture, an extraordinary vivacity, silky and fine tannins.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013