



QUATER VITIS RED THE ESSENCE OF SICILY IN A WINEGLASS

PREMIUM Line

CLASSIFICATION: I.G.T. Sicilia

GRAPE VARIETY: Nero d'Avola, Perricone, Frappato and Nerello Cappuccio coming from the Etna volcano

VINEYARD LOCATION: Trapani countryside – Pianoro Cuddia and Cavanera Etna Estate

SOIL COMPOSITION: Calcareous - clayey / Loamy – sandy of volcanic origin, highly draining

EXPOSURE: The vineyards have south/south-westerly exposure (from 130 up to 250 meters above sea level)

TRAINING SYSTEM: Cordon trained, spur pruned/Guyot

VINES PER HECTARE (EA): 5.500/6.000

YIELD (KG. PER HECTARE): 6.500/6.800 kg

HARVEST PERIOD: Hand-picking - 1s and 3rd week of September

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

Maturation: 10 months in French and American durmast barriques

MATURATION BOTTLE: 5 months

ALCOHOL: 14.25 % vol. | **PH:** 3.66 (average) | **TOTAL ACIDITY:** 5.40 g/l (average)

1ST YEAR PRODUCTION: Vintage year 2005

VINTAGE PRODUCTION: 75.000 bottles

FORMATS: 75 cl and 1.5 L

SERVING TEMPERATURE: 16°-18°C

RECCOMENDED GLASS: Balloon glass with widely rounded bowl and slightly narrow rim

CHARACTERISTICS: the hallmark of a warm and fascinating Mediterranean wine with an regal elegance; so juicy, delightful and smooth that you can almost bite into it; it lingers unceasingly and immaculately; it is a perfect symphony of four of Sicily's best grapes.



FIRRIATO

TASTING NOTES



COLOR

Intense and dark ruby red with lively shades of purple.



NOSE

It affords marvelous and intense hints of cherries soaked in alcohol, blackcurrants and bilberries that alternate with hints of chocolate, pepper, blond tobacco, and cloves set against a balmy and minty backdrop.



PALATE

Fleshy and dense, it overwhelms the taste buds with sure confidence seducing them with the great fruity body, vibrant and powerful acidity and an array of noble, extremely fine, soft and caressing tannins.



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