



RIBECA PERRICONE: A VINE RELIC RESCUED BY FIRRIATO

TOP Line

CLASSIFICATION: D.O.C. Sicilia
GRAPE VARIETY: Perricone
VINEYARD LOCATION: Trapani countryside – Pianoro Cuddia Estate
SOIL COMPOSITION: Calcareous - clayey
EXPOSURE: The vineyards have south/south-westerly exposure (200 meters above sea level)
TRAINING SYSTEM: Cordon trained, Guyot
VINES PER HECTARE (EA): 5.000/6.000
YIELD (KG. PER HECTARE): 6.400/6.700 kg
HARVEST PERIOD: Hand-picking - 3rd week of September and 1st one of October
FERMENTATION TEMPERATURE: 26°-28°C
PERIOD OF FERMENTATION: 14 days
VINIFICATION METHOD: The vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out
MATURATION: 10-12 months in French durmast barriques
MATURATION BOTTLE: 6 months
ALCOHOL: 14.78 % vol. | **PH:** 3.64 (average) | **TOTAL ACIDITY:** 5.02 g/l (average)
1TH YEAR PRODUCTION: Vintage year 2000
VINTAGE PRODUCTION: 38.000 bottles
FORMATS: 75 cl, 1.5 L and 3 L
SERVING TEMPERATURE: 18°C
RECCOMENDED GLASS: Wide rounded glass for fine wines

CHARACTERISTICS: this wine, made from Perricone, a rare endangered grape variety, is always ready to meet a challenge with character and personality; it is clean and sensual, warm and juicy; a marvelous drink that has the privilege of being unlike any other wine.



TASTING NOTES



COLOR

Ruby red color and deep purple.



NOSE

The superb raw material used to make this wine yields a nose of extraordinary fineness and complexity in which you can perceive scents of marasca cherry jam, blackberries and prunes with nuances of cloves, ginger, juniper, ink and liquorice.



PALATE

It displays a structure of elegant aristocracy and Mediterranean lushness, the hallmark of a vital and crisp fruit supported by a precisely balanced acidity that never steps out of line, silky, caressing and dynamic tannins of great charm.

