



UNANIME ROSSO

A WINE MADE FROM A BLEND OF CABERNET SAUVIGNON, SYRAH AND NERO D'AVOLA. THE CHARACTERISTICS OF THESE VARIETIES COMBINE PERFECTLY TO FORM A WINE WITH A COMPLEX AND ARMONIC, BUT ALSO BALANCED BOUQUET.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / Red Dry Wine.

Appellation / Red Wine IGP Terre Siciliane.

Grapes / Cabernet Sauvignon, Syrah and Nero d'Avola.

Alcohol Content / 14,0% vol.

Content / 75 cl.

MANUFACTURING PROCESS

Vineyards Production / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils.

Period and Method of Harvesting / Early of October by hand.

Yield / 120 q.li per hectare.

Wine Cellar and Bottling / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

Vinification and maceration / In stainless steel tanks at controlled temperature for 8-10 days at 25° C.

Conservation / In steel tanks at controlled temperature 15° C.

Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Intense red with violet tints.

Smell / A very diverse Bouquet that goes from herb notes, typical of Cabernet Sauvignon, to red fruit and spice hints of Nero d'Avola and Syrah.

Taste / Full, balanced with fruity and floral notes.

Food Pairing / Red meat and seasoned cheeses.

Service temperature / 18° C.



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