

Martinico & Figli

CASA FONDATA NEL 1962

Fra le Vigne

NOCERA

SICILIA

Denominazione di Origine Controllata

VINTAGE 2021

PRODUCTION AREA

Western Sicily, in the district of Santa Maria a Racalmuto, Agrigento;

VINEYARD

from a single plot with 1.700 plants of Franco e Luigi Burruano winegrowers; year of establishment 1994, facing south west, pergola training system, gouvot pruning, yield per hectare about 9000 kg;

LANDS

*altitude vineyards 550 metres a.s.l.,
medium-textured calcareous soils, with clay portions;*

CLIMATE

*mild winters; dry, windy summers
with big shift in temperature between day and night;*

VINIFICATION

fermentation is carried out in steel with maceration on the skins for about 10 days at a temperature of 25-28°C. After malolactic fermentation is completed, follows refinement for 8 months in tank and then in the bottle for at least another 5 months;

ANALYTICAL DATA

alcohol 14,42 %vol., total acidity 5,67 g/l, pH 3,48;

MY TASTING NOTES

the wine presents itself with an intense ruby red color, the nose is distinguished by the typical floral varietal of rose and violet notes; to the taste pleasant fresh, delicate and pleasantly persistent;

LONGEVITY

to be enjoyed within 4-5 years;

FOOD PAIRING

*ideal with typical Mediterranean main dishes, light meals,
vegetable soups, soft-fresh cheeses.*

Serve at a temperature of 16°.



Salvatore } Martinico
NASI ESPERTI