



Paternò di Vittoria[®]



Cerasuolo di Vittoria Classico D.o.c.g.

Classification:

Cerasuolo di Vittoria D.o.c.g. Classico

Production area

Comiso (RG) - Sicilia Orientale

Grape varieties:

Uve: 50% Nero D'avola - 50% Frappato

Farming system of the vineyard

Espalier vineyard

Vinification:

Manual harvest at the right time of maturity; maceration on the skins and temperature-controlled fermentation

Ageing:

9 months in steel tank, 9 months in bottle

Alcoholic content:

13,5% vol.

Colour:

intense - ruby red with purplish tinges

Flavour:

Full, well-balanced with a lingering aftertaste

Food and wine pairing

Game stew dishes, roast and stewed meats and mature cheeses

Serving temperature:

16 - 18 °C