

# Red wine Ilex

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| WINE                              | IGT (Typical Geographic Indication) - Sicily   |
| GRAPE VARIETIES                   | 100% Nero d'Avola  |
| PRODUCTION AREA                   | Caltagirone (Catania) Italy  |
| ALTITUDE                          | 325 metres a.s.l.  |
| TYPE OF SOIL                      | Mediterranean red sands  |
| TYPE OF CULTIVATION               | bush-trained   |
| PLANT DENSITY                     | 9,000 vines per hectare  |
| AGE OF VINEYARD                   | 13 years   |
| CLIMATE                           | Mediterranean with hot, dry, windy summers and a good diurnal temperature variation.           |
| RIPENING AND HARVESTING           | September, manual harvesting   |
| VINIFICATION METHOD               | maceration and destemming, pressing  |
| MACERATION                        | 6 days in stainless steel fermentation tanks   |
| AGING<br>(type of barrels)        | in stainless steel for around 6 months   |
| BOTTLING                          | around 15 months after harvest with at least 6 months aging in the bottle.                     |
| QUANTITY PRODUCED<br>(in bottles) | 1.500 75 cl bottles  |
| ORGANOLEPTIC PROPERTIES           |  |
|                                   | COLOUR    ruby red with violet tones   |
|                                   | AROMA    etherish, intense typical of red fruit with hints of vanilla                          |
|                                   | TASTE    elegant, fruity, harmonious, persistent to the taste supported by a pleasant acidity. |
| ALCOHOL CONTENT                   | 12,5%  |
| TEMPERATURE OF SERVICE            | 18 °C  |
| SERVING TEMPERATURE               | An excellent accompaniment to red meats and cheeses.   |
| STORING                           | Lay the bottle down in a cool room with a stable temperature not in excess of 18° C            |

