

## Red wine Suber

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|-----------------------------------|--|
| WINE                              | IGT (Typical Geographic Indication) - Sicily   |
| GRAPE VARIETIES                   | 50% Nero d'Avola, 30% Alicante and 20% Nero Capitano (Frappato)                      |
| 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                   | 8 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 (around 80%), pressing                                     |
| MACERATION                        | 14 days in stainless steel fermentation tanks  |
| AGING<br>(type of barrels)        | in 225 and 500 litre used and semi-used barrels for around 12 months                 |
| BOTTLING                          | around 15 months after harvest with at least 6 months aging in the bottle.           |
| QUANTITY PRODUCED<br>(in bottles) | 7000 75 cl bottles<br>100 150cl Magnum bottles                                       |
| ORGANOLEPTIC PROPERTIES           |  |
|                                   | COLOUR purplish ruby red with violet tones   |
|                                   | AROMA dried red fruit, etherish, intense   |
|                                   | TASTE full, fruity, well-balanced, persistent taste                                  |
| ALCOHOL CONTENT                   | 13,5%  |
| TEMPERATURE OF SERVICE            | 18 - 20 °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  |

