TRIPUDIUM

RED IGT

The Red which represents annually the best example of the quality of the harvest. The 2014 vintage is a real joy for the senses, deep and persistent.



GRAPE VARIETY
100% Nero d'Avola

TERRITORY OF ORIGIN
Province of Trapani

TERROIR
Soil composition: clayey soil rich in stones.
Altitude: from 0 to 300 m above sea level.
Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING
Traditional grape harvest, starting from the first ten days of September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

TASTING NOTES
Colour: Deep red.
Bouquet: Intense fruity notes of plums, red berries and black cherries, with slight hints of eucalyptus.
Flavour: Warm and lingering, with pleasant aromas of plums and red berries, together with balsamic hints and notes of rosemary.

PAIRING
Red meat, roast and braised meat, meat sauce, aged cheese and blue cheese.
Serve at 18°-19°C.

ALCOHOL CONTENT
13,5% by Vol.

SIZE
75 cl / 1.5 l / 3 l