

ORGANIC WINE



VIGNA DI PETTINEO

Cerasuolo di Vittoria Classico D.O.C.G.



92

Luca Maroni

DESCRIPTION

From Pettineo's vineyards, all along, come magnificent grapes Nero d'Avola and Frappato that are the components of Cerasuolo di Vittoria.

The best grapes are carefully selected one by one with our hands. The extraordinary result of our hard work is a wine which is red cherry coloured and characterised also by some purple nuances and scents of red berry fruits. It's a wine with a full bodied and soft taste with a long and persistent aftertaste.



CLASSIFICATION

Cerasuolo di Vittoria
Classico D.O.C.G.

VINEYARD LOCATION

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

50% Frappato organic
50% Nero d'Avola organic

TRAINING SYSTEM

Trained with bush system

AGE OF VINEYARD

40 years

YIELD PER HECTARE

50 Q.

VINIFICATION

15 days maceration with
marcs and fermentation at
controlled temperature

AGEING

9 months in steel and
9 months in bottle

ALCOHOL

13,5% vol.

FORMATS

bottle cl. 75
magnum l. 1,5

SERVING TEMPERATURE

16° - 18°