

SERRAMARROCCO



Wine: Red wine Terre Siciliane IGP.

Production: 6.600 bottles 360 Magnums

Alcohol Content: 13,5% vol.

Dry extract: 38 gr./l.

Grape Varieties: Cabernet Sauvignon 85%

Cabernet Franc 15%

Vineyard: Vigna del Capitano 2,72 ha. 325 mt. asl.

9.524 ceppi/ha Cabernet Sauvignon,

Vigna Sammichele 2,20 ha 330 mt. asl.

6.250 ceppi/ha Cabernet Franc

Location: Erice DOP Wine route (PDO)

Soil Composition: stony, calcareous, argillaceous soil to medium texture with marly limestone.

Vine breeding system: double Guyot.

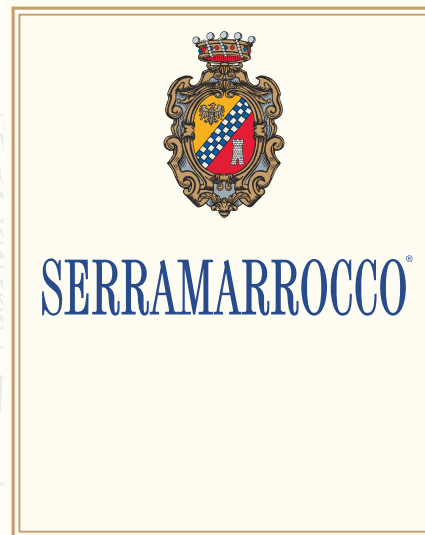
Vine density: 9.524 vines/ha and 6.250 vines/ha

Average Yield: 95 Q./ha 1,10Kg per vine and 75 Q./ha 1,20 Kg per vine.

Harvest: by hand approximately August 30th/September 6th

Vinification Process: 20/24 days fermentation and maceration on lees, in temperature controlled stainless steel vats at 26-28°C. malolactic fermentation in concrete vats.

Ageing: 12 months in 500 lt. medium toasted Allier Tronçais oak new tonneaux and 8 months in bottle.



Structure and character, elegance and curiosity. It is conceived like a classic bordeaux blend, but does not lose its territorial connotation. An impressive deep ruby colour is followed by complex aromas of red and black currants intermixed with hints of graphite, sweet tobacco, cherries, strawberry, cedar and subtle toasty oak. Refined and silky tannins, remarkable acidity and a persistent fruity finish enhance its elegant structure. Serramarrocco is a blend of sicilian terroir and bordelaise finesse.

Aged 12 months in new tonneaux of Tronçais Allier, Serramarrocco is produced with the very best selection of Cabernet Sauvignon grapes, harvested by hand in the "vigna del Capitano" of 2,72 hectares with a remarkable high density planting of 9.524 vines per hectare, a low yield production of 1,10 kg. per plant, and Cabernet Franc grapes harvested by hand in the "vigna di Sammichele" of 2.20 hectares, 6.250 vines per hectare with a low yield production of 1,20 kg. per plant. First harvest 2001.