

SICILIAN INDIGENOUS GRAPE

Perricone



# Fiordispina



CARCITELLA VINEYARD



## TYPE

**Wine:** Pink

**Classification:** Sicilia Doc

**Varietal:** Perricone 100%



## VINEYARDS

**Production area:**

Mazara del Vallo (TP) North-western Sicily (Italy)

**Soil type:**

medium texture soil rich in limestone with a good mineral endowment

**Altitude:** 100-150 m. above sea level

**Viticulture:**

guyot spurred cordon system with a medium-high plant density (5,000 plants/ha)

**Climate:**

insular-Mediterranean with mild winters and breezy summers

**Harvest period:**

second or third week of September, depending each year on the ripening of grapes

## VINIFICATION AND AGEING

**Vinification:**

white vinification, de-stemming and light pressing, with a very short maceration in the press, soft pressing, fermentation at controlled temperatures (between 14-16°) which lasts about 2 weeks

**Ageing:** lees aged 3-4 months in stainless steel tanks

**Alcohol content:** 12,5%

## TASTING NOTES

**Visual:** bright pink colour with gold reflections

**Olfactory:**

intense notes of fresh fruit, floral notes with light hints of oriental spices. Cherry, wild strawberry accompanied by a hint of citrus stand out on the nose

**Taste:** fresh and pleasant

**Pairing:**

perfect with lightly spiced dishes, cured meats and raw fish

**Serving temperature:** 8-12° C



Fiordispina is a challenge: to prove that it is possible, with great grapes, to obtain a fresh and pleasant 'pink wine.' An original interpretation of Perricone, a versatile grape variety almost forgotten, to be rediscovered, a true expression of a new and different 'Sicily.'