

SAMMARCELLO



Wine: Red wine Pignatello Terre Siciliane IGP.

Production: 8.000 bo les

Alcohol Content: 13,5 % vol.

Dry extract: 38 gr./l.

Grape Varieties: Pignatello 100%

Vineyard: Vigna di Sammarcello 3,75 ha. 325 mt. asl.

7143/ha Pignatello

Location: Erice DOP Wine route (PDO)

Soil Composition: stony, calcareous, argillous soil to medium texture.

Vine breeding system: double Guyot

Vine density: 7.143 vines/ha

Average Yield: 85 Q./ha. 1,30 kg. per vine

Harvest: by hand approximately September

8th/September 15th Vinification Process:

12/15 days fermentation and maceration on lees, in temperature controlled stainless steel vats at 26-28°C. malolactic fermentation in concrete vats.

Ageing: 5 months in bo le.



Sammarcello is the "petit vin" of Barone di Serramarrocco; a fragrant and elegant expression of our Pignatello, the oldest red grape variety of Trapani's wine district. As varietal red wine its grapes are vinified in stainless- steel vats with 12/15 days maceration on lees and fermentation in concrete vats.

A deep ruby and purple colour with crimson flashes, a classic autochthonous wine, characterized by its elegant balanced structure, and by its bouquet of highly-toned notes of black cherry liquor, eucalyptus, rose and violet as well as by its liquorice, orange chocolate and underwood balsamic scents. Sammarcello is produced exclusively with Pignatello grapes harvested by hand in the "vigna di Sammarcello" of 3,75 hectares. Vines are trained by double Guyot system with a remarkable high density of 7.143 plants per hectare, with utmost attention to low yield production, of approximately 1,30 kg. per vine. First harvest 2015.