

# BARONE DI SERRAMARROCCO



**Wine:** Red wine Pignatello Terre Siciliane IGP.

**Production:** 6.600 bottles 360 Magnums

**Alcohol Content:** 13,5%vol.

**Dry extract:** 38gr./l.

**Grape Varieties:** Pignatello 100%

**Vineyard:** Vigna di Sammarcello 3,75/ha 325 mt slm.

7.143 vines/ha Pignatello

**Location:** Erice DOP Wine route (PDO)

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

**Vine breeding system:** double Guyot.

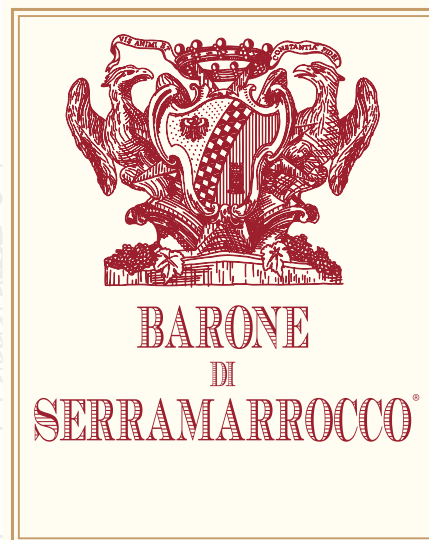
**Vine density:** 7.143 vines/ha

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

**Harvest:** by hand approximately September 8th/September 15th

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

**Ageing:** 18 months in 500 lt. medium toasted Allier Tronçais oak new tonneaux and 10 months in bottle.



*"Great sicilian red wine, the Barone di Serramarrocco; a superb expression of Pignatello, a rare and an ancient grape variety of Trapani's wine district.*

*It boasts a dense purple colour with complex aromas of cassis, liquorice, tobacco, herbal scents of mint flower, eucalyptus and soft black fruits revealing the essence of its sicilian character. On the palate tannins are rich and refined, with bright acidity and a long balsamic finish.*

*Aged 18 months in new tonneaux of Tronçais Allier, Barone di Serramarrocco is produced with the very best selection of 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 planting of 7.143 vines per hectare, with utmost attention to low yield production, of 1,30 kg per plant. First harvest 2006.*