

Azienda Agricola Daino - Rosso, "Suber" (Bosco di Santo Pietro)

Appellation: Sicilia IGT
Type: Red, dry
Grape variety: 50% Nero d'Avola, 30% Alicante,
20% Nero Capitano (Frappato)



Region: Sicilia

Production Area: Caltagirone (Catania)

Soil: Mediterranean red sands

Altitude: 325 meters above sea level

Cultivation: Bush-trained

Climate: Mediterranean with hot, dry, windy summers and a good diurnal temperature variation

Vineyard Notes: **Harvest:** September, manual harvesting

Vinification: Maceration and destemming (around 80%), pressing

Maceration: 14 days in stainless steel fermentation tanks

Aging: In 225 and 500 liter used and semi-used barrels for around 12 months. Bottling takes place about 15 months after harvest, at least 6 months aging in bottle.

Winemaking

Notes:

Color: Purplish ruby red with violet tones

Bouquet: Dried red fruit, etherish, intense

Tasting Notes: **Palate:** Full, fruity, well-balanced, persistent taste
