

IL TEMERARIO

Sicilia Denominazione di Origine Controllata Nerello Mascalese

The Temerario has excellent quality oenological features: ruby-cerasuolo color with slight garnet reflections, an intense scent with strong balsamic notes on a floral background and fresh fruit, sanguine and rusty, juicy and harmonic to the palate, supported by remarkable tannic and mineral notes.



GRAPES:	100% Nerello Mascalese.
PRODUCTION AREA:	Etna slopes in the contrada Ricciari Ciappari San Giovanni Montebello, Giarre (CT).
ALTITUDE:	about 400 meters.
SOIL:	volcanic, permeable, rich in potassium and iron, poor in nitrogen and assimilable phosphorous.
PRINCIPLES:	three branches single bush vine system, following the principles of organic agriculture. Planting pattern 90 x 110 cm, 10,000 trunks/ha.
HARVEST:	last decade of September.
VINIFICATION:	soft destemming of the grapes and alcoholic fermentation in temperature-controlled tanks. Skins maceration for about 20 days with manual fulling and delestage.
REFINEMENT:	in French oak barrels and tonneaux with biological stabilization during the winter and natural settling.
RACKING:	at the end of the winter and bottling from the summer of the year following the harvest. Aging in bottle for 6 months.
ALCOHOL:	13,5% vol.
SERVING TEMPERATURE:	16/18 degrees.