

## MASSERIA DELLE COLLINE FURNARESIS



**CLASSIFICATION:** TERRE SICILIANE IGT

**PRODUCTION COUNTRY:** Italy | FURNARI (ME) - Sicily

**GRAPE VARIETY:** 70% NOCERA - 30% NERELLO MASCALESE

**ALCOHOL:** 13%

**HARVEST:** Manual, mid of September.

**VINIFICATION:** Grapes are macerated at controlled temperature, 12°C for the first 24 hours. Then temperature is allowed to go up slowly until it reaches 28°C. Maceration time can vary. After being devatted, grapes are soft pressed.

**AGEING:** In French oak barrels of capacity from 225 lt up to 3000 lt for about 4 months.

### TASTING

**VISUAL PROFILE:** Intense ruby red with purple reflections.

**OLFACTORY PROFILE:** Intense, pleasantly fruity with a reminder of liquor-infused cherries, dark chocolate and black pepper. It has vegetal notes of Mediterranean woodlands with hints of sage, rosemary and thyme followed by scents of spicy vanilla, wood and dried wild rose.

**TASTE PROFILE:** Fresh, with a high acidity and pleasant tannins. Fine, mineral and enveloping, with a savory final note and a bitter almond aftertaste.

**RECOMMENDED WITH:** Red meat dishes, matures cheese. Excellent with game birds and ground



bird.