

Principe di Corleone **QUATTRO CANTI**

DOC

PRODUCTION COUNTRY: Italy

GRAPE VARIETY:
50% Merlot and 50% Cabernet Sauvignon

ALCOHOL CONTENT: 13% Vol.

VINIFICATION: Destemming, maceration for approximately 14 days. The fermentation process begins at an initial temperature of 20°C. to be completed at 28/30°C.

COLOR:
Intense ruby red with violet tones.

NOTE:
On the nose it expresses excellent vitality with notes of red fruits and cherries enriched with balsamic hints of mint, black pepper and chocolate.

TASTE:
Tannic, robust. An enchanting finesse and a decisive and seductive character are perceived.

PAIRINGS:
Excellent with red meat dishes, roasts and mixed cheeses.

