



N A T U R A L M E N T E **B I O**

PERRICONE



#### DENOMINATION

Terre Siciliane  
Indicazione Geografica Protetta

#### WINEMAKING

Careful selection of grapes harvested by hand, maceration and fermentation of the destemmed wine for 15-20 days in stainless steel vats at a controlled temperature. Malolactic fermentation in steel.

#### REFINEMENT

6 months of aging in stainless steel barrel completed with 3-6 months of bottle refinement.

#### WINEMAKER'S NOTES

Perricone has been the undisputed ruler among the black grapes of Western Sicily for decades. The rigor of careful vinification has transformed its angular and difficult character into an elegant, original and inimitable personality: unique in its kind. Rich in red fruit, mixed with a note of licorice typical of the variety. Great harmony with lively freshness.

#### PAIRING

Serve with anything from traditional pesto to chacuterie to cherry pie for fun and interest. For focused elegance, serve with swordfish or tuna.

Alcohol 13,5% vol.

[www.carusoeminini.it](http://www.carusoeminini.it)

