

LAVI NERELLO MASCALESE



Warm, soft and fascinating. Nerello Mascalese is a vineyard of growing popularity in Sicily. It is characterised by a strong aromatic bouquet and a light and pleasant body. Grapes are hand harvested in 15 kg crates, so as to maintain their integrity. Maceration takes place in steel tanks with a maturity of 8-10 days, in order to ensure a good extraction of anthocyanins and aromatic substances. The identity of the wine is featured by floral and fruit notes, stressing its great finesse. Long finish, dense with feelings and typical tasting memories.

DENOMINATION: IGP Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Pale ruby red, vivid and bright.



BOUQUET: Intense notes of rose blend with hints of wild strawberry and raspberry.



TASTE: Warm and elegant, the sapidity highlights the aroma, providing great drinkability. Soft tannin and enveloping, with a long and harmonic finish.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with cold cuts and cheese, red meat-based main courses, grilled veal, roast chicken, game.

RECOMMENDED GLASS: Burgundy glass.

SERVING TEMPERATURE: 18 C°.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nerello Mascalese.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

AGEING POTENTIAL: 2-3 years.

VINIFICATION: Grapes are hand harvested in 15 kg crates. Fermentation in steel with maceration on skins at 25°C for 8-10 days.

REFINEMENT IN BOTTLE: 6 months.