



QUARANTANNI ROSSO RISERVA

Elegance, identity and projection over time. This wine is the reflection of a marriage, the blend of Nero d'Avola and Cabernet Sauvignon grape varieties of Sicily. High class label, top-quality of our products, this wine is the result of an accurate, selective harvest in the vineyard, in a mid-high range level hill of the areal of Salemi. The long steel maceration provides a rich extraction of polyphenolic substances from grapes. The passage in wood for about one year makes it a wine with an unusual contemporary profile. Warm, embracing, Quarantanni Rosso Riserva is characterised by an elegant bouquet of vanilla with scents of red fruits. The great persistence shows all its charm.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright ruby red, intense.



BOUQUET: Unique notes of vanilla and wild berries are surrounded by zesty hints of spices, which also recall tobacco and cocoa.



TASTE: As in the nose, the essences follow through on the palate. The tannin is embracing, silky and soft, the flavour enhances all the aromas. Long finish, confirming the big structure of the wine until the very final.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with savory dishes and game. It also pairs well with aged cheese and cold cuts.

RECOMMENDED GLASS: Red bordeaux glass.

SERVING TEMPERATURE: 18-20° C.

ON THE MARKET

ORIGIN OF THE NAME: It celebrates 40 years of Colomba Bianca's production activity.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 0,75 L, 1,5 L (Magnum), 3 L (Jéroboam), 6 L (Matusalem), 9 L (Salmanazar).

PACKAGING: 6 bottle wooden cases (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 70% Nero d'Avola, 30% Cabernet Sauvignon.

VINEYARD LOCATION: District of Giudeo Minore.

ALTITUDE: 180 m.a.s.l.

SOIL: Medium-texture, tending to clay.

EXPOSURE: North-South.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.500.

YIELD Q/HA: 70-80.

HARVEST PERIOD: Second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

RED VINIFICATION: Vinification occurs with selected yeasts, maceration has a maturity of 12 days. Temperatures vary from 26 to 28° C, allowing the extraction of the colouring substances found in grape skins. The separation of the pips occurs on the fifth day, in order to keep the tannin soft and intact. Once the malolactic fermentation is over, which takes place spontaneously, the wine is aged in 500 liters tonneaux barrels and in 225 liters oak barriques for about one year, with a rest on lees regularly suspended through the bâtonnage technique.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Long-term ageing.

VINTAGE 2020



**LUCA MARONI
2023**
99 Points

VINTAGE 2019



**LUCA MARONI
2022**
99 Points

VINTAGE 2019



**CONCOURS
MONDIAL DE
BRUXELLES
2022**
Gold Medal

VINTAGE 2018



**MUNDUS VINI
2021**
Gold Medal and
Menzione Best of
Show Sicily