

RESILIENCE PERRICONE



Charming, distinct and pleasant. This Perricone pure is the authentic expression of a historic vine, nearly forgotten yet returning into the Sicilian wine scene thanks to its strong and firm character. After a soft pressing, grapes are fermented in contact with skins at controlled-temperature for two weeks. The passage in wood for about six months facilitates maturation, by refining the taste and enriching it of sumptuous scents of fruit. Sapid, embracing, Perricone Resilience is characterised by an elegant bouquet of undergrowth and remarkable spicy notes. The great aromas and persistence offer an important red wine with strong versatility.

DENOMINATION: D.O.C. Sicilia

SENSORIAL ANALYSIS



COLOUR: Bright ruby red with bordeaux shades.



BOUQUET: Inviting and embracing on the nose. Notes of dried fruits and black cherry mingle with pleasing scents of aromatic herbs and pink pepper.



TASTE: A mouth-filling, ample and sapid wine, with a soft and silky tannin that perfectly accompanies the aromatic bouquet. The finish is long, persistent and rich in spicy notes.

HOW TO TASTE IT

FOOD MATCHING: Excellent with game-based first and main courses, such as lasagne with meat sauce, meatloaf, pork loin. Ideally served with cold cuts-based aperitifs and aged cheese.

RECOMMENDED GLASS: Bordeaux red glass.

SERVING TEMPERATURE: 16-18°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 27.000 bottles.

FORMAT: 75 cl, 1,5 L.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Perricone.

VINEYARD LOCATION: Val di Mazara.

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Free-standing alberello or guyot systems.

PLANTS/HA: 3.000-4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Late September, early October.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. After a soft pressing, fermentation takes place in contact with skins at controlled-temperature for two weeks, with daily pumping over and fulling. After racking, part of the wine undergoes malolactic fermentation in barriques for six months and finally blends with the part of the wine aged in steel.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Good evolution over time.

VINTAGE 2021

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