



Grape:

Nerello Mascalese 100%



Production Area:

Contrada Feudo di Mezzo, Castiglione di Sicilia (North slope)



Vineyard Altitude:

600 to 650 meters a.s.l.



Soil Type:

Contrada Feudo di Mezzo is on sandy volcanic soils with a high presence of “ripiddu”, rich in minerals; dark lava sands alternate with large stones from ancient eruptions, giving rise to deep, mixed soils



Cultivation:

Alberello system (head-cultivated bush)



Plant density:

8,000 per hectare



Average Vine Age:

60 years



Grape harvest:

October



Harvest:

Manual



Winemaking:

In steel with temperature control to 25°C, maceration 10 to 15 days



Ageing:

24 months in 2.25hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

Tasting Notes

Color: Intense garnet red color.

Nose: Ripe berries such as blackberries and raspberries, intertwined with herbaceous notes of Mediterranean scrub, humus and gunpowder.

Palate: Structured and dynamic, with a bold acidity, silky texture, and noble tannins; a lingering, dry, and salty finish with hints of sweet spices.