

Glicine Rosso

VINTAGE

2023

TYPE

Red wine

DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE
GEOGRAFICA TIPICA
("Terre Siciliane" Protected
Geographical Indication)

PRODUCTION AREA

South-central Sicily

GRAPE VARIETY

Native Sicilian varieties
and international varieties

ALTITUDE

100-250 metres above sea level

HARVEST

From the third week of August to the
second week of September

VINIFICATION

The vinification of each grape variety respects the potential developed on the vine in order to extract as much aromatic intensity as possible. For each cultivar, vinification techniques, fermentation temperature, pumping over and délestage, ageing in steel and concrete tanks are chosen according to the variety and the agronomic potential of the vintage



Tasting notes



Colour

Vibrant red



Bouquet

Intense aromas of red berries, cherries and sour cherries combined with hints of violets and roses



Flavour

Enveloping and pleasantly fruity on the palate, with a persistent finish and aromatic freshness



Wine longevity

2 years



Alcohol content

12.5% vol.



Pairings

An excellent accompaniment to Mediterranean cuisine, it is ideal with tasty fish, white meat, simple red meat dishes and medium mature cheeses. An excellent aperitif wine, worth trying with pizza and sushi



Serving temperature

14-16° C



First vintage produced

2009



Formats

75 cl