

TRIPUDIUM ROSSO

Red Wine

Indicazione Geografica Protetta Terre Siciliane



Production area	Western Sicily
Climate	Mediterranean, mild winter, low rainfall, very hot and windy summer
Soil	Clay-limestone, sandy, slightly clayish
Harvest	Traditional, manual End of August, beginning of September
Grape Variety	Blend of indigenous and international varieties
Wine-making	Traditional, long thermo-controlled maceration
Refining	At least 12 months
Alcoholic content	14% vol.
Colour	Intense ruby red
Aroma	Mature red fruits with spicy and ethereal notes
Taste	Warm, soft and persistent
Food Pairing	It matches perfectly with meat dishes, herbal and seasoned cheeses
Serving suggestion	Bordeaux-style glass, temperature at 16° - 18° C
Storage	Fixed-temperature 16° C, cool and dry place, horizontal bottle