



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

'NKANTU



il Rosso

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes: Nero d'Avola (50%), Merlot (30%), Cabernet Sauvignon (20%).

The grapes are placed exclusively in trays after harvesting.

Harvest: throughout September.

Bottling: various lots.

FERMENTATION

Method: Maceration in stainless-steel fermenting vats.

Temperature: 24° - 26°C.

Duration: 12 days

Malolactic: Yes

Oak aging: 1/3 of the wine for around 8 months.

Barrel type: 2,000-liter and 5,000-liter oak barrels.

TASTING NOTES

Intense ruby-red color. Assertive fragrance with red-berry notes to the fore.

Warm, polished and dry on the palate.

ACCOMPANIMENT

Suitable for drinking throughout the meal, it is an excellent accompaniment to meat-based dishes, grilled dishes, game and hard cheeses.

Principe di Corleone - Pollara di V. Pollara & C. Sas
C.da Malvello - Monreale (PA) - Italia

Tel. +39 091.8462922 - 8463512 - +39 3206656471

Fax +39 091.5640796

www.principedicorleone.it

info@principedicorleone.it

