



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## CUPIDO NOVELLO

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**Denomination:** IGP (Indicazione Geografica Protetta) Terre Siciliane.

**Grapes used:** typical black local grapes.

**Harvest:** from late August to mid-September.

**Bottling:** End of October batch.

**Type:** Novello wine (vin nouveau).

### FERMENTATION

**Method:** Carbonic maceration for 6 days and up to 13° brix, before being devatted and subjected to alcoholic fermentation in stainless steel vats at 20° C

**In-bottle ageing:** 20 days.

**Malolactic:** Yes.

### TASTING NOTES

Cherry-red color with violet reflections.  
Velvety, balanced and fragrant palate.  
Well-orchestrated bouquet with fruity undertones.  
Best consumed when young.

### ACCOMPANIMENT

Serve at 8° - 10°C as an aperitif. A great match for appetizers, entrées and soft-fleshed fish.

