



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RED WINE 'NKANTU

Denomination: IGP (Indicazione Geografica Protetta) Terre Siciliane.

Grapes used: Nero d'Avola (50%), Merlot (30%), Cabernet Sauvignon (20%).
The grapes are placed exclusively in trays after harvesting.

Harvest: throughout September.

Bottling: various lots .

FERMENTAZIONE

Method: maceration in stainless-steel fermenting vats.

Temperature: 24° - 26° C.

Duration: 6 - 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.

Available bottle sizes: 750 and 375 ml

