



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## QUATTRO CANTI

**Denominazione:** SICILIA DOP (Denominazione di Origine Protetta).

Complexity and structure. A great Sicilian red born from a careful selection of the best Merlot and Cabernet Sauvignon vines. After slow and constant maturation and maceration at a controlled temperature for approximately 14 days, it refines in French oak barriques; this allows the sensorial bouquet to be enriched, also guaranteeing the formation of secondary and tertiary aromas. Balanced and deep, the Quattro Canti by Principe di Corleone is characterized by a robust tannic texture that goes well with a long and intense drink.

### ENO-SENSORY ANALYSIS

**Colour:** Intense ruby red with violet tones.

**Aroma:** On the nose it expresses excellent vitality with notes of red fruits and cherries enriched with balsamic hints of mint, black pepper and chocolate.

**Taste:** Tannic, robust. An enchanting finesse and a decisive and seductive character are perceived.

### HOW TO TASTE

**Pairings:** Excellent with red meat dishes, roasts and mixed cheeses.

**Recommended glass:** Ballon Grande.

**Serving temperature:** 16°C.

### ON THE MARKET

**Origin of the name:** Inspired by the historic Piazza Ottagonale in Palermo.

**Distribution channel:** Ho.Re.Ca

**Annual production:** 7,000 bottles

**Sizes:** 75 cl

**Packaging:** Cartons of 6 bottles

### AGRONOMICAL DATA

**Grape variety used:** 50% Merlot and 50% Cabernet Sauvignon.

**Merlot location area:** Contrada Patria, Monreale (PA).

**Location area:** Contrada Malvello, Monreale (PA).

**Altitude:** Merlot 370 m. above sea level - Cabernet S. 300 m. above sea level

**Soil type for both vineyards:** clayey.

**Orientation and exposure of the Merlot vines:** North-South east.

**Orientation and exposure of Cabernet S. vines:** North-South.

**Cultivation system:** Merlot: Guyot. - Cabernet S.: Spurred cordon.

**Grape yield:** Merlot: 90 quintals/ha - Cabernet S.: 80 quintals/ha

**Harvest period:** Merlot: late August - Cabernet S.: early September.

**Type of collection:** Manual, in boxes.

### ENOLOGICAL DATA

**Alcohol content:** 13% Vol.

**Red vinification:** Destemming, maceration for approximately 14 days. The fermentation process begins at an initial temperature of 20°C. to be completed at 28/30°C.

**Malolactic fermentation:** Yes.

**Refinement:** in French oak barriques.

**Longevity:** A wine capable of resisting the adversities of time.

