Anton
I.G.P. Terre Siciliane

TECHNICAL PROFILE

GRAPES: Perricone, Nero d’Avola e Frappato biological grown
WINE TYPE Red
GRAPES VARIETY Perricone, Nero d’Avola e Frappato
CLASSIFICATION I.G.P. Terre Siciliane
HARVESTING PERIOD Late September - Early October
WINEMAKING Steel, with temperature controlled fermentation at 28°C and 15 days maceration
ALCOHOLIC GRADATION 13.5%vol. - total acidity 5.5g/l - pH 3.59
AGEING 6 months in chestnut barrels of 20 hl

TERRITORY

ALTITUDE 420m above sea level
CLIMATE Mild, wet winters, hot, dry summers
TERRAIN Medium mixture, rich in limestone
PRODUCTION AREA Center of Sicily

VINE YARD

EXPOSURE Southern
CULTIVATION SYSTEM Espalier with Guyot pruning
DENSITY OF THE PLANTING Plants per hectare 3,600
YIELD PER HECTARE 90 quintals Approx

ORGANOLEPTIC PROFILE

COLOR Medium intensity ruby red
NOSE Fruity with a perodominance of red fruits, blackberries, wild berries and with hints of licorice
MOUTH Fine and elegant, fine tannins but clearly present
SERVING TEMPERATURE 18°C
SERVING SUGGESTION Enhances grilled, roasted meat, wild game in general and cheese
LONGEVITY To be enjoyed within 5-7 years and more

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