

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
WINE MAKING	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 Territory of Caltanissetta (near Delia)

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
MOUNTH	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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Azienda Agricola Deliella