



Dos Tierras – Dos Tierras Rosso



Appellation: Rosso IGT
Type: Red Wine
Grape Variety: 50% Nero d'Avola, 50% Tempranillo
Region: Sicilia

Vineyard Notes: **Production Area:** Petrosino (Trapani)
Vineyards: Tempranillo vineyards in Sicilia

Organic method used in grape production. The harvest takes place around the first half of August for the Tempranillo and the first half of September for the Nero d'Avola, either way the harvest method is by hand on the box. The maceration, with skin contact for about 10 days is followed by the aging in barrique for 10 months and then the wine is refined in bottle for at least 3 months before being released on the market.

Winemaking

Notes:

Color: Red

Flavor: Brilliant ruby-red with light garnet highlights, fading in tone. The perfume is intense with persistent aromas of mature fruits and berries, scents of spices, with a hint of carob. Its flavour is full, with a well-structured body, warm and slightly tannic with a flat finish and slightly bitter aftertaste.

Food Pairings: Perfect with red meats, pasta fresca with elaborated sauce, grilled steak or a nice piece of Manchego or Parmigiano cheese.

Tasting Notes:

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