



## Dos Tierras – Temprano Rosso

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**Appellation:** Rosso IGT  
**Type:** Red Wine  
**Grape Variety:** 75% Nero d'Avola, 25% Tempranillo  
**Region:** Sicilia

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

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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:**

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**Color:** Red  
**Flavor:** Temprano is complex, warm and tannic with big structure. Dense ruby colour. The nose is intense with mature fruits and floral notes of violet with a finale of carob.  
**Food Pairings:** Great wine with pair Italian antipasti, salami, Iberico ham, cured Spanish and Italian cheese, paella and pasta. Red meats.

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**Tasting Notes:**

VINITY  
WINE COMPANY

