

*A wine that breathes the scents of the land
where it grows: noble, fascinating, proud and
intense. To taste it is to dive into the real Sicily.*

*Enclosed in a jewel bottle, signed by
designer Raimondo Sandri,
an organic wine out of the ordinary.*



ROSSO D.O.C. SICILIA
BIOLOGICO

TO TASTE IT IS TO DIVE INTO THE REAL SICILY

A vine with international fame and a thousand names, a legend that owes its celebrity to its aromas and perfumes. Syrah, it seems, reached us from fascinating Persia in long forgotten times. It is cultivated in many regions of Italy but in rugged and sunny Sicily it finds a fertile land that renders it strong and overflowing with olfactory and gustatory nuances.

The countryside of Sambuca in Sicily and the waters of Lake Arancio in the Agrigento area have welcomed this variety of grapes in a surprising manner. Cultivated on the splendid Pepita Roccarossa Estate at an altitude of 450 meters above sea level. Thanks to archaeological evidence we know that in these territories grapes were vinified already 4,000 years ago. Here nature alone produces a nectar capable of resisting over time. Vineyards surrounded by woods that protect plants from disease, in a microclimate where warm wind and cool nights allow for organic viticulture. The sun and the heat of the Sicilian land transforms the berries into sweet and aromatic fruits, with aromas of pepper and cloves.

For our Rosso Sicilia Doc we have chosen to blend the aromas of Syrah with the Cabernet Franc grape, which, with its herbaceous and unripe notes, creates a unique and irresistible blend.

ROSSO D.O.C. SICILIA BIOLOGICO

A nectar fruit of the primary elements that determined it, without the human hand altering what is a timeless journey, when wine and divinity merged.

Name and Denomination

Rosso D.O.C. Sicilia

Grape variety

85% Syrah, 15% Cabernet Franc

Origin

Pepita vineyard, in the heart of the Sambuca di

Sicilia countryside on the shores of Lake Arancio.

Winemaking

grapes grown in organic vineyards, fully respecting the nature. Thanks to the favourable climatic conditions, grapes overripe, technically we can speak of withering on the plant. A simple vinification at controlled temperature follows. The grapes macerate on their skins for 15 days and then continue the fermentation and ageing phases in steel, keeping the original characteristics of the product intact. In the cellar, expert hands work, they respectfully transform the grapes into wine, preserving the precious aromas of the Tenuta di Pepita.

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. A wine that lasts a long time, the Romans used to age it even over 100 years, timeless.

Colour

deep ruby red with light garnet hues.

Bouquet

elegantly fruity of cherry and plum, small spirited red fruits, light presence of vegetal tones of the Mediterranean zones, myrtle and juniper berries.

Hints of pepper and bent nuances. The toasted notes of sweet spices, cocoa, tobacco, mint and graphite are well present.

Flavour

mouth of great thickness, soft and at the same time pleasantly fresh. Good tannins in balance with a discreet flavour. Mineral finish and refreshed by balsamic sensations.

Alcohol content 15% vol.

Optimal serving temperature 18°C

Gastronomic matches

the perfect match is an elaborate, spicy and wild meat, as was used in Roman bacchanals. A complex wine, it is also recommended alone, in meditation with the company of a breeze.

Packaging

in 75 cl. customized bottles, boxes of 6.