

## TERRE SICILIANE PERRICONE

### Indicazione Geografica Tipica

**First Vintage:** 2023

**Region:** Sicily, Italy

**Municipality:** Marsala (TP)

**Grape Variety:** Perricone 100 %

**Vineyard:** Marsala, exposure North, North-West

**Training system:** Guyot with drops irrigation system

**Vineyards age:** 5 years old, with a density of 5.000 plants / ha

**Altitude:** 250 metres above the sea level

**Soil:** Loam-clay texture, rich in potassium, magnesium, calcium, iron, and manganese

#### Winemaking Technique:

The grapes, cultivated in the hilly areas of Western Sicily, are handpicked at the end of September when they reach optimal phenolic ripeness. Fermentation takes place in stainless steel tanks at 20–25°C, with maceration on the skins to extract colour and tannins. The wine then undergoes maturation, for six months in stainless steel, before being bottled.

#### Organoleptic Characteristics:

**Appearance:**

Deep ruby-red with purple reflections.

**Aroma & Taste:**

A wine of great personality and elegance, offering an intense aromatic profile of red fruits, plum, marasca cherry jam, and floral notes of rose petals, intertwined with spicy hints of juniper, black pepper, and a touch of vanilla and leather from gentle oak ageing. On the palate, it is harmonious and full-bodied, with a soft yet firm tannic structure, balanced alcohol, and a persistent, flavourful finish that recalls the wine's complex bouquet.

#### Serving Suggestions:

Ideal with roasted and braised meats, beef stews, pork shank, and baked pasta dishes. It pairs beautifully with semi-aged cheeses, charcuterie, and even rich Sicilian seafood preparations, such as Tonno alla Ghiotta or Cernia con le Patate.

Best served at 18–20°C.

**Bottle Size:** 750 ml bottles box of 6 bottles

TENUTE BELLAMORA PERRICONE

**Alcohol Content:** 13.0% vol.

**Total Acidity:** 5.20 g/l

**pH:** 3.50

**Residual Sugar:** 7 g/l

