



### Adenzia Rosso

(Adenzia: *to give audience: to listen, to care and pay attention.*)

Red wine

2011 Sicilia IGT (Indicazione Geografica Tipica)

Nero d'Avola, Syrah, Cabernet Sauvignon

#### The Vineyards

Local area: Musta

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: south/northwest

Geological characteristics: hilly terrain, deep soil of average mixture, mainly calcareous.

Training method: spurred cordon.

Planting density: 2,000 plants per acre.

Yield per acre: 1,725 tons.

Harvest: between the second and the third week of September.

Harvesting method: by hand using small crates.

#### Vinification

Traditional red vinification, with maceration on the skins for 15-20 days at controlled temperature.

#### Ageing

Ten months in 2,900 gallon steel-French oak casks and a minimum of 12 months in bottle.

#### Tasting Notes

“Very wide-ranging spectrum of aromas, with notes of sour cherries and forest fruits, together with delicious hints of vanilla. Caressing and spicy, with firm but graceful tannins. A wine that can be cellared for up to 10 years.”

Serving temperature: 68°F

alcohol content: 14% vol | total acidity: 5.4 g/l | pH: 3.40