



## **C'D'C' "Cristo di Campobello" Rosso**

Red wine

2015 Sicilia IGP (Indicazione Geografica Protetta)

Nero d'Avola, Syrah, Cabernet Sauvignon, Merlot

### **The Vineyards**

**Local area:** Musta and Favarotta

**Town:** Campobello di Licata

**Altitude:** between 755 and 853 feet above sea level (asl) 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/southwest.

**Geological characteristics:** hilly terrain, soil of average mixture.

**Training method:** spurred cordon.

**Planting density:** 2,000 plants per acre.

**Yield per acre:** 1.9 tons.

**Harvest:** the first and second week of September.

**Harvesting method:** by hand using small crates.

### **Vinification**

Traditional red vinification, with maceration on the skins for 10-15 days at controlled temperature.

### **Ageing**

Aged for six months in stainless steel tanks and a further six months in bottle.

### **Tasting Notes**

"Full, fruity aromas, with soft red fruit notes and a hint of balsam arriving late on the nose. Round and flavorful, soft and caressing, with a good level of alcohol and soft tannins. Delightful now, but can be cellared for at least 3 - 5 years."

**Serving temperature:** 60°F

alcohol content: 13.5% vol | tartaric acidity: 4.9 g/l | pH: 3.6