



### Lu Patri

Lu Patri: *the Father*; Christ/God.)

Red wine

2011 Sicilia IGT (Indicazione Geografica Tipica)

Nero d'Avola 100%

### 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, mixed calcareous and chalk.

**Training method:** spurred cordon.

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

**Yield per acre:** 1.3 tons.

**Harvest time:** between the third and the fourth week of September.

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

### Vinification

After further selection, the bunches are de-stemmed then lightly crushed. Pumping over the must at regular intervals guarantees optimum extraction of the substances in the skins. Maceration for 18 days in temperature controlled conditions.

### Ageing

Fourteen months in 60 gallon French oak barrels (Nevers, Tronçais, Allier), one-third new, and a minimum of twelve months in bottle.

### Tasting Notes

“Deep ruby color. Balsamic notes, together with aromatic herbs, blackberries and sour cherries. Round and smooth, with elegant tannins and lots of flavor. Warm and complex character, caressing and spicy, with and underlay of elegant, licorice-coated tannins. Can be cellared for at least ten years.”

**Serving temperature:** 68°F

alcohol content: 14% vol | total acidity: 5.7 g/l | pH: 3.30