



Caruso & Minini
Nino
2009



DENOMINATION

Sicilia
Indicazione Geografica Tipica

VINIFICATION

Grapes are handpicked in two different moments: mid-september and first decade of October. In September the grapes are picked in small wooden crates and stored in well-ventilated drying-rooms known as "fruttai" at a controlled temperature of 25° for 20 days where it loses about 40 % of its weight. This technique also known as "appassimento" enriches the grape's aromatic profile.

In October the remaining part of the grapes, are picked following a very careful selection on the plant, choosing only the grapes that are still in good shape after they have been sundried naturally by the Sicilian sun.

Into one steel tank all the grapes together begin the process of maceration and fermentation at a low temperature that can last up to a month, and only after the malolactic fermentation is over, the grapes can be finally pressed.

AGEING

Four years in French and American Tonneaux hand made by a Sicilian master cooper . 12 months in the bottle follow.

OUR THOUGHT

This wine is the result of the best selection of our red grapes and it's, without hesitation, our icon wine. It wants to render a tribute to NINO, who is Stefano's, Roberto's and Francesco's father, wrapping into one zip the values he left them: love for the vine, the culture and the land.

FOOD MATCH

Wine rich and powerful, only for experts. .

TECHNICAL DATA

Alcol 15% vol.

www.carusoeminini.it

