



*Caruso & Minini*  
SACHIA  
PERRICONE



#### DENOMINATION

Terre Siciliane  
Indicazione Geografica Protetta

#### VINIFICATION

Careful selection of handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

#### AGEING

6 months in stainless steel tanks. Final ageing in bottle for 3-6 months.

#### WINEMAKER'S NOTES

For decades the Perricone, or the so-called pignatello, had been the undisputed leader of the red grapes in western Sicily. A careful vinification has transformed the prickly character into an incomparable personality: a one of a kind wine. Rich with red fruits, mixed with notes of liquorice, a typical expression of the relationship between the variety and its land. Wine of great power and harmony while expressing, at the same time, a fresh and lively character.

#### FOOD MATCHING

Charcuterie and other salty antipasti, eggplant parmigiana, veggie pies and cheeses

#### TECHNICAL DATA

Alcohol 13,5% vol.

[www.carusoeminini.it](http://www.carusoeminini.it)

