

Fontana dei Grilli

- › **Perricone**
IGP • Terre Siciliane
Organic wine



Vineyard

The grapes come from the Salemi estate at an altitude of about 200 meters above sea level. The flat land is extremely rich in structure and organic substances.

Grape harvesting

Second decade of September. The grapes are manually harvested in the coolest hours of the day.

Winemaking

After their careful selection in the vineyard, the grapes are vinified in steel tanks and macerated on the skins for about 12 days, at a controlled temperature of 20°C. Once the malolactic fermentation is completed, the wine undergoes the refinement process in steel tanks at a controlled temperature. The assembly occurs in spring time with a 15% of Perricone, aged in oak barrels for about 12 months, belonging to the previous vintage.

Organoleptic Properties

Intense garnet red with purple hues. Captivating fruity bouquet with plum and spicy notes. The mouthfeel is fresh, harmonious and well-structured due to the presence of soft and ripe tannins.