



## *Terre Siciliane* IGT "*U' Toccu*"

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### GRAPE VARIETIES

*Pinot Noir*

### WINEMAKING

*Alcoholic fermentation lasts approximately 20 days at controlled temperature (26 to 28°C). Saignées, pumpings over and délestages are carried out during this stage to help extracting and stabilizing color and aromas. Racking after maceration allows to select the flower wine, on which malolactic fermentation is carried out for about one month.*

### AGEING

*12 months in barriques, 6 in stainless steel tanks, 6 months in the bottle; it's best between 6 and 10 years.*

### ANALYTIC DATA

*Alcohol content: 13-14.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep ruby red color; scent of red fruits and vanilla, with a sweet finish with notes of cocoa; smooth, fresh, with elegant and dry tannins.*

### GASTRONOMY

*It's excellent with cold cuts, white meats, stockfish, and cod.*

*Serving temperature 18°C*

### AVAILABLE FORMATS

*75 cl*

