



Perricone is a red indigenous vine from western Sicily, and it was the most cultivated vine in the western part of the island, between Palermo and Trapani.

“Per te” is a wine dedicated to Sicily and its wine heritage, of which Perricone is an ancient expression. Its Mediterranean scents and enveloping body make it a great wine.

Perricone IGT Terre Siciliane "Per te"

GRAPE VARIETIES

Perricone

WINEMAKING

Controlled temperature maceration for 10/12 days in wide stainless steel vats at a controlled temperature.

AGEING

In stainless steel tanks and in bottles.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color; The nose is complex, with scents of dried plum and cherry and spicy notes; It is enveloping to the palate, with full but soft tannins and fruity flavors.

GASTRONOMY

A glass of Perricone can be enjoyed at any time; with scents ranging from berries to smoky and slightly wild notes, it is great with game and all types of meat, and it recalls the scents of the Mediterranean cuisine combining vegetables and oily fish.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

