



PERRICONE 2018

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Alcamo | Sicily | Italy

Perricone is likely one of the least well known of the indigenous red grapes from the island of Sicily. It is regularly blended and rarely allowed to shine on it's own. Our goal in making this Perricone in purity was to show the potential of this incredible grape. Our vineyard was planted in the alberello alcamese (taller than usual to benefit from the sea breezes) at 150m above sea level with clay soils that are very poor in nutrients creating the perfect conditions for the roots of these vines to go very deep into the earth in search of water and nutrients.

the wine

100% Perricone

IGT Terre Siciliane

Grapes were harvested the first week of October, cryomacerated for for 24 hours to preserve freshness, followed by fermentation at 64 degrees Fahrenheit for 15 days, and then 6 months in 3 pass barriques to soften out the edges.

TA: 6.4 g/L pH 3.55

Rich and aromatic, this is a wine for heartier fare - grilled lamb, spiced sausages like merguez, braised meats and offal.

