



Sigillo I.G.T. Sicilia

Alcohol Content:	13,50%
Grapes varieties:	Nero d'Avola 50%, Cabernet Sauvignon 50%
Training system:	sapling of 1,50x1,50 mt.
Soil:	loam, sandy clay loam
Production area:	Bastonaca
Altitude:	220 mt
Yeald:	70 q.li/Ha
Vinification:	in the presence of grapes
Fermentation:	termo-regulated
Ripening:	8 - 12 months in oak barriques
Refinement:	12 months in bottle
Bottle:	"Bordolese" 750 cc with cork
Empty weight:	700 gr
Capsule:	termorectable
Packed:	wooden crate, each containing 6 bottles lying down
Conservation:	bottles to be laid in a repair environment with temperature under control 15-16°
Temperature served:	18-20°C

Ruby red coloured wine. It displays extensive aromas, along with intense notes of sweet elegant oak, ripe fruit and chocolate. Stunningly full-bodied on the palate, round, with tannins of outstanding nobleness.