

## SAN BASILIO

Appellation: IGP Terre Siciliane – Rosso

Production Area: C.da San Basilio

### VINEYARD

- Surface Area: 3.50 ha
- Planting Year: 1985
- Training System: Alberello (bush vines) and espalier with bilateral spurred cordon
- Planting Density: 5,000 vines/ha
- Yield per Vine: Max. 1.5 – 2.0 kg
- Pedoclimatology: Medium-textured soil, highly calcareous with excellent structure
- Exposure: West
- Grape Variety: Nero d'Avola and small percentages of local varieties (Surra, Pignatieddu, Orisi, Vitrarolo, Niururuossu)
- First Vintage: 1994
- Harvest Period: Manual and selective harvest during the second week of September



### VINIFICATION

After manual harvest, the grapes are destemmed and pressed. Fermentation occurs in contact with the skins for a maximum of 48 hours, following the traditional Val di Noto method (quarantuotturi). This is followed by a soft, progressive pressing with fractional extractions and the use of indigenous yeasts.

Aging / Refining: In stainless steel for 8–10 months, followed by bottle aging for approximately 6–12 months.

### ORGANOLEPTIC CHARACTERISTICS

- Color: Ruby red.
- Nose: Ethereal and fine aroma with notes of dried flowers.
- Palate: Fruity on the palate with delicate spicy notes that confirm and expand upon the sensations perceived on the nose.

### TECHNICAL DATA

- Closure: Technical cork stopper
- Notes: Unfiltered product
- Bottle Size: 0.75 l – 1.5 l
- Alcohol Content: 13.5% vol.
- Total Acidity: 6.80 g/l
- pH: 3.38