



PORTANTICA
Rosso
Terre Siciliane - IGP
2017

VARIETIES	55% Nero d'Avola 45% Nerello Mascalese
VINEYARDS	Produced from selected grapes grown in two different vineyards: one near Marsala and the other in the Salemi area.
SOIL	Medium soil, clay
CULTIVATION	vertical shoot positioning with spurred pruning.
HARVEST	Mechanical beggining of September
VINIFICATION	Fermentation occurs in 200 hectolitres stainless steel vats.The must is macerated on the skins for a period of 5-6 days at a temperature of 24-26 degrees Celsius.
TASTING NOTES	Ruby red coloured wine with fresh notes of red berries and plums. Round and smooth on the palate it will pair perfectly with your italian dishes or light meals.
Alc Degree	12,5%
Total Acidity	5,5 g/l
Residual Sugar	3 g/l
pH	3,3