

TONNINO

AZIENDA VITIVINICOLA

ROSSO Vigna di Mariù



Grape varietal: Blend

Denomination: Red wine - Terre Siciliane IGP

Alcohol Content: 13% vol.

Production Zone: Valle del Belice. 200-300 meters above sea level.

Soil: Medium-textured surface. Soil with predominantly limestone clay component, with a good content of organic matter and iron.

Winemaking: Maceration on the skins for 20 days. Fermentation in stainless steel at a temperature of 59-61° F. No yeast or additives added during fermentation. Continual pressing occurs throughout the day. Ages in toasted French oak barriques.

Characteristics: Ruby red color. Aroma contains notes of red fruits, currant, blackberry, raspberry and toasted cacao. Provides a good structure and balance.

Food Pairing: Enjoy with pizza and with red meats.



- Contains only naturally occurring sulfites -