GIASIRA

MORHUM 2018

Denomination:
IGT Terre Siciliane

Grapes:
Nerello Mascalese 100%

Certification:
Organic – IT BIO 006 D67W

Annual production:
5.000 bottles

Production area:
South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:
calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:
VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:
5.000 vines per hectare, with yealds of 60 q/ha

Harvesting:
manual harvest in the second half of September

Vinification:
fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:
maturation in steel tanks for 9 months, other 9 months in 25 hl oak barrel and in bottle for 3 months

Alcohol content: 13,5% vol
Total acidity: 5,42 g/l
Ph: 3,5
First vintage: 2013
Bottle size: 0,75 l

TASTING NOTES

Appereance: light ruby red colour

Nose: pleasant notes of dried rose, berries and delicate hints of pepper

Palate: good structure, with soft tannins, a marked acidity and persistence

Food pairing: very versatile wine, to be drunk throughout the meal, excellent with pizza, cold cuts and medium-aged cheeses

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