



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



RED WINE

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Nero d'Avola (50%), Merlot (30%), Cabernet Sauvignon (20%).

Harvest: Early september.

Bottling: Various batches.

FERMENTATION

Method: Maceration in stainless-steel vats.

Temperature: 24°-26°C.

Duration: 6 - 8 days.

Malolactic: Yes.

Oak ageing: 1/3 of the wine, for 8 months.

Type of barrels: Oak barrels with capacities of 2.000 and 5.000 liters.

TASTING NOTES

Brilliant ruby-red color.

The bouquet is laden with berry notes.

Polished, warm and dry on the palate.

ACCOMPANIMENT

A wine that works well throughout the meal, it is at its best with meat dishes, mixed grilled meats, game and hard cheeses.

Available in 75cl (25,4 fl. oz.) and 37,5cl (12,7 fl. oz) bottles.

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Classic