











ROSSO

VILLA DEI BARONI

*“Great things are done when men and mountains meet” - William Blake*

-  **GRAPE VARIETY:**  
100% Nerello Mascalese
-  **GROWING AREA:**  
Castiglione di Sicilia  
Contrada Carranco
-  **VINEYARD EXPOSURE:**  
North/South
-  **ALTITUDE:**  
500 metres above sea level  
1'640 feet above sea level
-  **SOIL:**  
Volcanic
-  **VINE TRAINING SYSTEM:**  
Spurred Cordon
-  **PLANTING DENSITY:**  
4000 plants/ha
-  **HARVEST PERIOD:**  
Middle of October



#### VINIFICATION AND REFINEMENT:

Fermentation occurs in cement tanks at a temperature of 24-26°C (75-79°F). Subsequently, the wines age in big Slavonia oak barrels for 12 months.

#### TASTING NOTES:

The color is typical, ruby red but not too intense; the nose is fine with clear hints of red fruits, as well as floral, fresh and elegant notes.

The mouth-feel is structured and balanced, full-bodied and powerful with fruity hints of strawberry and cherry. Spiced notes of black pepper and rhubarb stand out as well. Lastly, tannin is savory and silky with a lovely length. With time, the wine gains gamey hints and tertiary aromas.

#### SERVICE TEMPERATURE:

16-18°C

60-65°F

