

NERELLO MASCALESE - ROSSO TERRE SICILIANE IGT - AYUNTA

Vinification: This wine is a modern tribute to tradition, crafted from grapes harvested at their perfect sweetness. After a brief maceration following destemming, most of the juice is transferred to stainless steel tanks, while a select portion undergoes carbonic maceration, enhancing its fruity character. Following fermentation, it is aged for a minimum of six months in cement, with no chemicals or additives, embodying authenticity and purity in every sip.

Tasting note: This delightful wine showcases vibrant fruitiness, enhancing the grape's natural silky tannins even in its youth. With a light and crisp profile, it offers a refreshing balance of bright flavours and mineral undertones, making it irresistibly drinkable. Perfect for any occasion, its charm lies in its ability to delight the palate effortlessly.

Producer	Ayunta
Country	Italy
Region	Sicilia
Appellation	Rosso Terre Siciliane Igt
Grape Variety	Nerello Mascalese
Vintage	2023
Barrel	Concrete, 3 Months
Alcohol Content	12,5%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Veal, Vegetable Dishes, White Meats, Cured Meat

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