

Cantodoro | Sicilia doc

STEMMARI
SUSTAINABLY FARMED

A wine that expresses the two souls of Sicily: a land of great native grapes like Nero d'Avola, but also a land where successfully grow international varieties like Cabernet Sauvignon. The Nero d'Avola has a notable fruit component of ripe blackberry, wild strawberry and raspberry that is well integrated with the distinctive Cabernet Sauvignon notes. Cabernet Sauvignon achieves excellent maturity in Sicily and gives the blend both aromas of currants and red fruit, as well as, structure and body that give longevity and depth to the final wine. The evolved aromatic notes come from the long but thoughtful aging in barriques. Aging in barriques grants this wine evolved aromatic notes of liquorice, tobacco and plum with a light touch of vanilla. These rich elements give dimension to this wine's quality.

VINIFICATION

Grapes: 80% Nero d'Avola, 20% Cabernet Sauvignon. Nero d'Avola: Harvested in the second week of September, fermented using selected yeasts at 24-25°C for 14-16 days, malolactic fermentation using selected bacteria, maturation for 12 months in 2 year old French barriques that have light toasting. Cabernet Sauvignon: Harvested in the first week of October, fermentation and maceration using selected yeasts at 26-28°C for 16-18 days, malolactic fermentation with selected bacteria, maturation for 12 months in 3 year old French barriques with medium toasting. Blend: After maturation in oak, the wines are blended and aged an additional 4 months in barriques to facilitate the fusion of aromas. This is followed by bottling and 8 months of bottle refinement.

CHARACTERISTICS

Color: Concentrated red with purple reflections.

Bouquet: Intense aromas of blackberry, raspberry and cranberry with hints of liquorice, plum and vanilla.

Flavor: Refined wine of great depth; restrained use of oak adds a layer of complexity to this structured wine.

PAIRINGS

Pastas with meat sauce, grilled meats, game and aged cheeses; also pairs well with grilled fish and tuna or swordfish steaks.

ALCOHOL CONTENT 13,5%

SERVING TEMPERATURE 16-18°C | 61-64°F

