

THE WINE:

CATEGORY::

Red Blend

GRAPES::

Predominantly Nero d'Avola with hints of Syrah and Merlot, all of which flaunt the unique quality of Sicily.

VINIFICATION::

The grapes are harvested at an advanced state of maturation. Alcoholic fermentation is conducted with the addition of selected yeasts at a controlled temperature of 77 degrees Fahrenheit for 10 days. The wine is then matured in steel for 6 months and then is stabilized, filtered and bottled.

CHARACTERISTICS::

This wine is characterized by red fruit aromas such as wild strawberries, blueberries and blackberries, with hints of marmalade. The spicy notes of the Syrah give the wine a more complex and intriguing quality. The flavor is very soft and delicate with a very balanced sweetness and yet full bodied. The tannins are delicate and velvety with aromas of fruit and red berries with a silky aftertaste.

PAIRINGS::

Goosebump pairs well with delicate vegetable soups, pasta dishes with white sauce, BBQ with light, sweet sauces and tasty cheeses. Great with cheesecakes and carrot cakes.

Serving Temperature:: 61-64°F

SUSTAINABLE FARMING::

Reduction of Chemical Treatments
Water Management
Balanced Vineyard Management
Energy Management
Quality/Environmental certifications (IFS, BRC, EMAS, ISO 14000)



Goosebump is a fine wine to celebrate the regulations of the EU 17000

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GOOSEBUMP