



DUCA TURIDDU

IGT TERRE SICILIANE

RED



VINTAGE	2015
GRAPES	50% Sangiovese, 50% Cabernet Sauvignon
VINES PER HECTARE	6000 "a cordone speronato" in organic regime
YIELD	40q/Ha
PRODUCTION	900 bottles
SOIL	alluvial mainly clay and rich in organic substance
GRAPE HARVESTING	manual with strict selection
VINIFICATION	vinified in steel at controlled temperature with maceration lasting about ten days
AGING	fourteen months in barriques, one month in bottle
SENSORY ANALYSIS	ruby red with purple hues, grassy notes of withered roses and tomato leaves, berries and black pepper. on the palate it is warm and soft with good persistence
SERVING SUGGESTIONS	elaborate first courses, grilled meats, cheeses
ANALYTICAL DATA	alcohol 14 total acidity 5,1 ph 3,62