



# FICTILIA

## IGT TERRE SICILIANE

### RED



|                            |  |
|----------------------------|--|
| <b>VINTAGE</b>             | 2015   |
| <b>GRAPES</b>              | 100% Sangiovese  |
| <b>VINES PER HECTARE</b>   | 6000 "a cordone speronato" in organic regime   |
| <b>YIELD</b>               | 40q/Ha   |
| <b>PRODUCTION</b>          | 700 bottles  |
| <b>SOIL</b>                | alluvial, mainly clay and rich in organic substance  |
| <b>GRAPE HARVESTING</b>    | manual with strict selection   |
| <b>VINIFICATION</b>        | vinified in steel at controlled temperature with maceration lasting about ten days   |
| <b>AGING</b>               | eight months in barriques and one month in bottle  |
| <b>SENSORY ANALYSIS</b>    | ruby red with violet highlights, hints of dried roses, berries and sweet spices. on the palate it is warm and soft with good persistence |
| <b>SERVING SUGGESTIONS</b> | elaborate first courses, grilled meats, cheeses  |
| <b>ANALYTICAL DATA</b>     | alcohol 13,5<br>total acidity 5,2<br>ph 3,60   |