



## Rosso Terre Siciliane igt



### Variety

Nero d'Avola 60% Syrah 30% Cabernet - Merlot 10%

### Production Area

South west of Sicily - about 450m above s.l.

### Soil

Relatively deep alluvial based soils of medium texture with a mix of limestone and sand. Dark soils with a good content of organic matter.

### Tasting notes

This wine is opulent yet balanced. Full-bodied and structured, with candied notes, toasted hints and a flavorful palate.

### Food Pairing

Particularly suit with fatty and tasty dishes, it perfectly matches the typical oven baked baby pork or aged cheeses.

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[www.bacchanalwines.com](http://www.bacchanalwines.com)



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