

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## **Tenuta Bonincontro Melovivo Cerasuolo di Vittoria Classico DOCG**

Classification: Cerasuolo di Vittoria D.O.C.G. Classico

Production Zone: Terre Iblee

Soil: Red sand, 170 m. slm

Grapes: 50% Nero d'Avola – 50% Frappato

Vine Training System: Pruned-spur, cordon-trained

Age of Vines: 15 – 20 years

Yield: 52 HI

Vinification: Maceration per 7-10 gg. With controlled temperature

Aging: 12 months in steel and 6 months in bottles before release

Alcohol: 13,5% vol.

Serving temperature: 16° – 18°C

Tasting notes:

Unique to Sicily, this wine is a typical from the region and shows a classic representation true to tradition. 50% Frappato and 50% Nero d'Avola, the color of cherries from the name, Cerasuolo presents an intense and persistent bouquet reminiscent of the flavors of red berry and floral notes. Light red, fragrant and balanced on the palate accompanied by balanced acidity, the Frappato gives a pleasant freshness. The soft tannins of the Nero d'Avola supports the structure and enjoyable flavors. A great pairing with Antipasto, roast and stews and with fish dishes. A very versatile wine.

