

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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**DON**  
**MANNARONE**

## ROSSO

Terre Siciliane IGT

## ALC. VOL

14%

## 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.

## VINE VARIETY

80% Nero d'Avola (late harvest) 10% Nerello Mascalese, 10% Syrah.

## VINIFICATION

After the destemming, the must macerates for two days at 5° C (41° F), it follows the fermentation at 26°-28°C (78,8°-84,4° F) with frequent pump-over. After the malolactic in steel, the wine rests for at least 5 months on lees before bottling.

## 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. To be served at 16°C.