



## “ROSSO DI MARCO” 2024

**Classification:** Pignatello Terre Siciliane, IGP.

**Grape:** 100% Pignatello.

**Alcohol (% ABV):** 13.

**Territory:** Western Sicily, province of Trapani – Sicily– Italy.

**Vineyard surface (ha):** 2 (about 4 ac).

**Age of vines:** between 16 and 26 years.

**Soil composition:** clay loam, level land.

**Training system:** single Guyot, 3,500 vines per hectare.

**Acidity:** 6.7 g/L.

**Residual sugar:** <1.

**pH:** 3.52. Total.

**SO2:** 49 mg/L.

**Harvest:** manual, last week of September.

**Yield per hectare (t):** 65.

**Winemaking:** Manual selection of the grapes, maceration in stainless steel vats, following a traditional procedure of temperature-controlled punching down and pumping-over. Fermentation operated by wild yeasts.

**Aging:** 24 months in French oak barrels of 10 hl and 1 month in bottle.

**Bottles produced:** 16.800 75 cl / 120 magnums.

**First vintage:** 2011.

**Food pairings:** notes of ripe fruit (cherries and blackberries) in this pleasant to drink wine with delicate tannins. To combine to typical Sicilian recipes, such as "pasta con le sarde" (pasta with sardines) and plates made of oily fish, white meat and vegetables. Serve at 14-16 °C (57- 61 °F).

