

Gregorio MAXIMO

Denomination: Terre Siciliane I.G.T.

Grapes: NERO D'AVOLA et CABERNET SAUVIGNON, organic red

Production Area: Contrada Sirignano – Monreale (PA) - Sicily

Soil: clay soil

Exposure: North, North-West

Altitude: 250 meters s.l.m., in the hills

Planting density: 4.000 plants per hectare

Age of the vineyard: 20 years

Form of breeding: espalier, simple guyot

Productive yield: 70 quintals per hectare

Harvest period: in the third decade of September

Alcohol content: 14 % vol

Vinification: destemming-crushing, subsequent maceration of the skins in the must in steel vats where the alcoholic fermentation, at a controlled temperature of 26-28 ° C, lasts for about 15 days with regular repressing and punching down. After racking, the fermentation is completed and the malolactic fermentation is complete, the maturation takes place in French oak barrels for 12 months and then continues in large oak barrels for another 8 months. Final aging in bottle for 10 months. Red wine of great longevity.

Organoleptic characteristics: very intense ruby red color with great chromatic impact, with violet reflections due to the Cabernet. The aging in barrique gives it the typical hints of ripe berries and black cherry jam, with tertiary notes of cocoa and leather, liquorice and pepper. On the palate it has a great body and structure, soft and velvety tannins, refreshed by the slight acidity of Cabernet Sauvignon

Pairings: excellent with grilled red meats, with game, with fatty fish and with all well-matured cheeses, in general with dishes rich in flavor; open the bottle an hour before and serve in glasses of good width at a temperature of 18-20 ° C.

Sales & Marketing:

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