



# SICCARI ROSSO TERRE SICILIANE IGP

## WINE DESCRIPTION

Siccari is an exciting new addition to the organic Sicilian Purato line. The name Siccari comes from the Sicilian dialect, which translates “seccare” in Italian (to dry). This blend of Nero d’Avola, Syrah and other local grape varieties is produced from grapes partially sun-fried before vinification. Creating a red wine using *appassimento* brings a whole new dimension to a wine. Siccari has a rich and complex structure with layer upon layer of intense and diverse fruity flavors.

## TASTING NOTES

Deep ruby red color with garnet hues. The nose is intense, with intriguing notes of fresh spices, medicinal herbs, cherry, black cherry and dried fruits. On the palate it is well-structured, with smooth tannins, and a rich, long and complex fruity finish.

## FOOD PAIRING

Ideal with red meat, game, sharp and aged cheeses.

## VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, South east Sicily
Vineyard size:	15 Ha
Soil composition:	Clay; medium texture
Training method:	Spurred cordon
Elevation:	150- 200 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	East
Age:	10-15 years
Harvest time:	End of September
First vintage:	2017
Production:	15,000 bottles

## WINEMAKING & AGING

Varietal composition:	Nero d’Avola, Syrah, Frappato
Fermentation container:	Stainless steel tanks (5-7 days at 18- 28°C)
Maceration technique:	On the skins for 20-25 days with frequent pumping over
Type of aging container:	Stainless steel tanks of 25- 50 Hl
Length of aging:	12 months
Length of bottle aging:	2 months

## PRODUCER PROFILE

Estate owned by:  
Massimo Maggio, Stefano and  
Marina Girelli  
Winemaker: Stefano Chioccioli  
Total acreage of vine: 123 (50 Ha)  
Winery Production: 600,000 bts  
Region: **SICILY**

## ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.2 g/L
Res. sugar	12 g/L
Dry extract:	38 g/L



Organic; Vegan friendly

