



Rosso Antonello

- Category:** IGT (Salina)
- Alc.:** 13,5%
- Grape varieties:** Calabrese, Sangiovese and Corinto Nero
- Vine training:** Spalier
- Harvest:** Controlled maturation
- Winemaking:** Lengthy maceration on the skins
- Aging:** Small oak barrels (barriques)
- Fining:** 9 months in the bottle
- Tasting notes:** Gorgeous ruby red with flashes of pomegranate, dense and luminous. The olfactory sensation is impressed with a well bred wine -generous with sensations that range from wild strawberries and red currants to blackberries and blueberries with just a hint of spicy cardamom and vanilla that meld with flinty mineral tastes, gun powder and graphite. Rich velvet drapes softness over the palate leaving room for rounded delicate tannins.
- Food pairing:** Ideal with rich meat stews, aged hard cheeses.