



# Salina rosso

- Category:** IGP Salina
- Alc.:** 13,5%
- Grape varieties:** Nero d'Avola and Nerello Mascalese
- Vine training:** Spalier
- Winemaking:** Maceration with skin contact
- Aging:** Stainless steel vats
- Fining:** 3 months in the bottle
- Tasting notes:** Ruby red with evident hues of violet, intense consistency, narrow arches and heavy droplets clinging to the glass accentuating the excellent structure of this wine. The nose notices ample aromas well marked by blackberries and wild cherries with spicy hints of vanilla, licorice and a whiff of toast and carob bean. Intense calibrated tannins, hot and dry, hit the palate, persistent yet soft and enveloping.

**Food pairing:** Braised beef, aged cheeses, pasta with Bolognese sauce, raga.