



CORTE IBLA

1697

**ROSSO
APPASSIMENTO
TERRE
SICILIANE IGP**



Organic & Vegan Friendly



Grapes:

Principally Nero d'Avola, with a small proportion of a few very local grape varieties.

Harvest :

Harvest is done by hand in mid-September

Appassimento

We dry a proportion of the grapes on the vine, the rest we pick and dry on racks with the utmost care.

Vinification

Vinification is carried out as gently as possible. De-stemming is followed by a particularly soft crushing. We carry out very frequent pumping over in the early part of fermentation. After the Malolactic is complete, the wine is aged in 30HL Slavonian oak barrels and barriques for 3 months before bottling.

Tasting notes

Creating a red wine using appassimento brings a whole new dimension to a wine – Corte Ibla Appassimento has a rich and complex structure, with very soft berryish fruits and a touch of spice. Incredibly characterful, it has layer upon layer of intense and diverse fruit flavours and a very long finish. Ideal with barbequed meats or hearty pasta dishes, such as lasagne.