

## ROSSO DI MARCO 2017

**Classification:** Pignatello  
Terre Siciliane, PGI

**Grape:** 100% Pignatello

**Alcohol (% ABV):** 12.5

**Territory:** Western Sicily,  
province of Trapani – Sicily  
– Italy

**Vineyard surface (ha):** 2  
(about 4 ac)

**Age of vines:** between 15  
and 25 years

**Soil composition:** clay  
loam, level land

**Training system:** single Guyot, 3,500 vines per hectare

**Acidity:** 5.37    **Residual sugar:** <1    **pH:** 3.69    **Total SO<sub>2</sub>:** 34 mg/l

**Harvest:** manual, second week of September

**Yield per hectare (t):** 6.5

**Winemaking:** Manual selection of the grapes, maceration in stainless steel vats, following a traditional procedure of temperature-controlled punching down and pumping-over. Fermentation operated by wild yeasts

**Agging:** 12 months in French oak barrels of medium capacity and 6 months in stainless steel and bottle

**Bottles produced:** 7,000 75 cl / 150 magnums

**First vintage:** 2011

**Food pairings:** notes of ripe fruit (cherries and blackberries) in this pleasant to drink wine with delicate tannins. To combine to typical Sicilian recipes, such as "*pasta con le sarde*" (pasta with sardines) and plates made of oily fish, white meat and vegetables. Serve at 14-16 °C (57- 61 °F)



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