

cottanera
sicilia

barbazzale rosso sicilia IGT



The name comes from the local goat's "barbetta" or beard. The grapes of Nerello Mascalese come from lavic soil and are harvested by hand in small baskets, during the first 10 days of October. Vinification is in temperature-controlled stainless steel tanks. Half of the wine is aged in third or fourth year French barriques, for 4 months and the other 50% remains in stainless steel.

grape varieties:

90% Nerello Mascalese and 10 % other varieties

exposure:

North and South

altitude:

700m A.S.L

soil:

Lavic

alcohol:

13.00%

tasting notes:

A brilliant ruby-red color with red fruits on the nose, raspberries and strawberries and a nuance of minerality. The palate is fruity and fresh due to good acidity and a hint of minerality on the finish.

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