

# fatagione sicilia IGT

cottanera  
sicilia

With a name meaning “magic spell,” the Nerello Mascalese grapes come from lavic soil and vines with low production (7 tons per hectare). The grapes are hand-harvested in early October and vinified in stainless steel, temperature-controlled tanks. After 2 weeks of maceration, the wine is put into French oak barriques with medium toasting, with 30% in new barrels and the rest in older barriques, for 12 months. The wine is bottled and rests for 9 months before shipping.

## grape varieties:

85% Nerello Mascalese and 15 % other varieties

## exposure:

North and South

## altitude:

700m A.S.L

## soil:

Lavic

## alcohol:

14.00%

## tasting notes:

The ruby-red color is typical of Nerello Mascalese which gives intense aromas of red wild fruit, strawberries, raspberries, red cherry and violet flowers. The wine is fresh on the palate, with good acidity, complex tannins and spicy undertones which all combine with a fruity, long finish making this wine elegant and powerful.



## Gambero Rosso

2004 Fatagione



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