

cottanera
sicilia

nume sicilia IGT



"Nume" was the god of the volcano in Greek mythology in the stories of Homer. The Cabernet Sauvignon and Cabernet Franc come from both lavic and alluvial soils. From low-yield vineyards (5.5 tons per hectare) the grapes are hand-harvested in the beginning of October and vinified in temperature-controlled stainless steel tanks. After 2–3 weeks of maceration the wine is put into barriques with 30% in new oak for 12 months. The wine is then bottled and rests for 9 months in the winery before selling.

grape varieties:

85% Cabernet Sauvignon and 15% Cabernet Franc

altitude:

700m A.S.L

exposure:

North and South

soil:

Lavic and alluvial

alcohol:

14.00%

tasting notes

An intense ruby-red wine with aromas of blue and black berries that combine with notes of chocolate and tobacco with an underlying spiced component. The palate is elegant, large and well-structured with integrated fine tannins and a return of fruit for the long finish.

Gambero Rosso

2005, 2004 Nume



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