



Maenza

Perricone 2022

TECHNICAL SHEET

WINE TYPE Terre Siciliane IGT

GRAPE VARIETY 100% Perricone

ALCOHOL 13%

PRODUCTION AREA Sicilia Occidentale

SOIL Clay

ALTITUDE 500/600 above sea level

TRAINING SYSTEM Espalier with Guyot pruning

PLANTING DENSITY 3800 plants per hectare

YELD PER HECTAR 65 q

HARVEST end of September

VINIFICATION Destalking of the grapes, fermentation with selected yeasts and maceration with skins

AGEING Four months in French oak barriques

BOTTLE AGEING Approximately six months

TASTING NOTES

COLOUR Ruby red

NOSE Hints of red fruit and spicy notes of juniper

PALATE Good structure and acidity, silky tannin, persistent finish

PAIRING Excellent with red meat, grilled meats and aged cheese

SERVING TEMPERATURE 16-18°C

