

Tenute Orestiadi - Molino a Vento

Nerello Mascalese 2024



RED STILL WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

Lighter-bodied Sicilian red, herbaceous, slightly spicy, with aromas of cinnamon and pepper and flavours of wild berry.

VITICULTURE

The Nerello Mascalese vineyards are planted in sandy soil, across western Sicily. Vines are subjected to the Guyot pruning system, after which grapes are harvested by hand.

VINIFICATION

Grapes are hand harvested throughout September and October. Fermentation then occurs for 12-15 days at 24-30°C heat, with daily pump overs and racking. The wine is matured in stainless steel tanks, with minimal oak contact to preserve the fresh fruit flavours.

FOOD MATCHING

An ideal accompaniment for pasta dishes with tomato based sauces. Try it with bucatini alla amatriciana, busiate alla trapanese, or linguine with tomato and clams.

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| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 13.5% |
| GRAPE VARIETIES | Nerello Mascalese (100%) |
| CLOSURE | Agglomerate Cork |
| SKU CODE | H5036124 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | Italy |
| REGION | Sicily |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Agglomerate Cork |
| PH | 3.5 |
| TOTAL ACIDITY | 6.5g/l Tartaric |
| RESIDUAL SUGAR | 7g/l |
| SKU | H5036124 |