

## Tenute Orestiadi - Tenute Orestiadi

# Perricone 2022



RED STILL WINE



ITALY



SICILY



SUITABLE  
FOR VEGANS

### TASTING NOTE

Aromatic Sicilian red, packed with red berries and Mediterranean herbs, with an inviting light dusting of black pepper.

### VITICULTURE

The Perricone grapes are grown in a soil rich with sand and stones. This, combined with long, hot summers, creates the perfect microclimate for the farming of indigenous red Sicilian varietals.

### VINIFICATION

Perricone, the Sicilian indigenous grape, is picked by hand in small boxes in September. The grapes are hauled in small containers and are gently stemmed to better preserve the integrity of the grape skin. Fermentation occurs at a controlled temperature, between 24° and 26° C. The wine ageing in bottle for 1 year before being released to the market.

### FOOD MATCHING

The fruity flavours of the Perricone mean it works best with legumes, as well as long-seasoned Italian cheeses. Its somewhat spicy character also makes it an excellent pairing for lightly spiced Sicilian dishes.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Perricone (100%)
CLOSURE	Natural Cork
SKU CODE	H5046122
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.49
TOTAL ACIDITY	7.19g/l Tartaric
RESIDUAL SUGAR	9.09g/l
SKU	H5046122