NICOLÒ GRIPPALDI

SICILIA ROSSO 'SPINASANTA"



Wild aromas of forest berry, earth and sweet tobacco with deep flavors of plum, cassis and currants on a medium bodied frame and a long, elegant finish with fine tannns.

Color: Red

Grapes: Nerello Mascalese

Area of Production: Sicily, Enna

Age of Vines: 7 years

Soils: Sandy clay

Farming Practices: Biodynamic

Yeast: Indigenous

Fermentation and aging: Spontaneous fermentation with indigenous yeasts in cement vats, takem off the lees after 6 months and further ageing in concrete until bottled.

Alcohol: 14%

