

VIVA Valentina

IL CLASSICO



History: the grapes of this Viva Valentina wine come from the warm and sunny regions of Southern Italy. Its grapes are hand-picked and cautiously selected

Vintage: 2022

Appellation: IGT TERRE SICILIANE **Method of Production:** organic

Grape Varieties: 80% Nero D'Avola, 20% Merlot

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 20 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: deep ruby red

Aroma: ripe red fruits with delicate hints of

spices

Taste: structured, full bodied and balanced

FOOD MATCHING

Roasted meat, brochettes, tuna steak

Available both natural cork and screwcap