



SETTESOLI

NERELLO MASCALESE

Terre Siciliane IGT



GRAPE VARIETY

100% Nerello Mascalese



SOIL

Nerello Mascalese prefers medium-textured and limestone soils.



HARVEST

First week of September.



VINIFICATION

Fermentation takes place in steel tanks at controlled temperature, the ageing is made in steel tanks and then in the bottle for at least 3 months.



TASTING NOTES

Aromatic and long lasting, with a ruby red colour, it expresses delicate hints of rose and black currant.



PAIRINGS

It enhances grilled sausage and meatballs in tomato sauce and is perfect with hare stew.



FORMAT

75cl



SERVING TEMPERATURE

14-16 °C



ALCOHOL CONTENT

12,5% vol



CONSERVATION

5 years



SUITABLE FOR VEGAN CONSUMPTION



BOTTLE

Size: 75 cl / EAN code: 8000254007499
Dimensions (height * diameter): 293 * 74,8 mm / Gross weight: 1118 g

CARTON

EAN code: 8000254007505
Units per carton: 6
Dimensions (W * D * H): 225 * 150 * 295 mm
Gross weight: 7 kg

PALLET

Cartons per layer: 24 / Layers per pallet: 5
Cartons per pallet: 120
Pallet weight: 860 kg
Pallet height: 165 cm
Pallet dimensions: 80 * 120 cm

