

I Contemporanei

Nerello Mascalese

Terre Siciliane IGP

In the sandy soils of western Sicily we produce Nerello Mascalese, a red wine with a characteristic red colour tending towards garnet. Intense scent with hints of berries and delicate spicy notes. On the palate it shows elegance, good structure and excellent harmony.

Black Soil

On the gentle hills of the Trapani hinterland, we find this type of land, rich in silt-clay substances, compact and resistant to drought. Thanks to its characteristics it appears to be the ideal habitat for the farming of many varieties, of both red and white grapes, and becomes for us the perfect soil for the cultivation of our Syrah and Nero d'Avola. The latter is used as varietal as well as blended for Ludovico, wine dedicated to Ludovico Corrao and the jewel in the crown of the cellar.



Grape

Nerello Mascalese



Denomination

Terre Siciliane IGP

Terrain

Black soil 350-500 metres above sea level



Color

Clear, brilliant, soft pinkish



Nose

On the nose the wine is fresh and fragrant with hints of red fruit



Taste

The wine shows its elegance on the palate, highlighting a good acidity that makes it pleasant to drink



Pairings

Busiate alla trapanese, aged cheeses, grilled mushrooms



Vinification

Aging in stainless steel tanks for 3 months and 2 months in bottled before release

