

GORGOTONDO

Rosso IGT



Gorgo Tondo, a soft and structured red wine made of a selection of the best Nero d'Avola and Cabernet Sauvignon grapes

Grapes

Nero d'Avola and Cabernet Sauvignon

Place of origin

Mazara del Vallo, Province of Trapani

Terroir

Soil: clayey matrix rich in mineral

Altitude: 20m a.s.l.

Climate: dry area with significant variations in temperature due to the distance from the coast

Winemaking methods

Harvest second/third week of September, maceration in thermo-controlled stainless steel vats and refining for approximately 24 month in stainless steel vats and oak barriques

Tasting

Colour: intense red with garnet reflections

Aroma: intense and persistent wild berries and plum notes

Flavour: soft and well rounded with dry plum notes and hints of rosemary

Pairing suggestions

Ideal with meat stew, sage and pasta. Serve at 18° - 19° C

Alcohol degree

13,5% vol

Size - 75cl

