

SALEMI Rosso

MUSITA



Data Sheet

Appellation	Doc Etna
Varieties	Nerello Mascalese
Production Area	Eastern Sicily, Northern Etna
Soil	Vulcanic Soils
Vineyard	Spurred Cordon
Harvest	First ten days of October
Vinification	Grapes destemming and maceration for 10-12 day. Fermentation at 24/26 °C with selected yeasts. Malolactic fermentation.
Ageing	A part of wine mass in steel tanks and a part in 50 hl french oak barrels for six months.
Tasting Notes	Transparent red ruby colour with orange edges. We can appreciate small red fruit olfactory notes softened by vanilla and creme patisserie scents. In the mouth has a good full flavour, tannins are mature and well rounded with a persistent end.
Serving Temperature	16 -18° C.

Packaging

Bottle size:	75 cl - Borgognotta Virgo		
Closure:	Technical cork		
Bottle weight	1,35 Kg		
Carton Weight:	8,4 Kg	Carton Format:	6 bottles
Carton Size:	275x185x305h		
Pallet size:	80x120	Pallet gross weight:	
Cartons for layer:	17	Layers for pallet:	5
Cartons for pallet	85	Bottles for pallet:	510

Musita s.r.l.

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