

SALEMI Rosso

MUSITA

Data Sheet

Appellation	IGT Terre Siciliane
Varieties	Syrah, Pericone
Production Area	Western Sicily, hills in the area of Salemi and surroundings
Soil	Clay rich
Vineyard	Guyot
Harvest	September
Vinification	Grapes destemming and maceration for 10-12 day. Fermentation at 24/26 °C with selected yeasts. Delestage in the middle of the fermentation. Malolactic fermentation.
Ageing	Barriques and barrels (80% of the total mass)
Tastings notes	Ruby red colour with violet edges. We can recognize red fruits, cherry, blueberry aromas softened by wood tannins. Barriques wood gives to the wine chocolate and tobacco notes. In the mouth has a well rounded flavor with mature tannins and a persistend end.
Serving temperature	16 -18° C.

Analytical data

Alcool:	14,5%
pH:	3,6
Total Acidity	5,8 gr/l
Sugars	2,9 gr/l

Packaging

Bottle size:	75 cl - Borgognotta Virgo
Closure:	Tappo tecnico Nomacorc
Bottle weight	1,35 Kg
Carton Weight:	8,4 Kg
Carton Size:	
Pallet size:	80x120
Cartons for layer:	17
Cartons for pallet	85
Carton Format:	6 bottiglie
Pallet gross weight:	
Layers for pallet:	5
Bottles for pallet:	510

