

# ROSSO DI CONTRADA – MARABINO

Sicily



**APPELLATION:** IGT Terre Siciliane

**BLEND:** Nero d'Avola (100%)

**WINEMAKER:** Pierpaolo Messina

**VINEYARD:** \_\_\_\_\_

This grapes are grown in the Val di Noto region of south-eastern Sicily, from four north-eastern facing vineyards. The sites are all close together and all sit on the same hill called Cozzo del Parroco. The soils here are clay and limestone and the elevation is around 80 metres above sea level.

**VITICULTURE:** \_\_\_\_\_

The viticulture is certified biodynamic. Shredded pruning vine is used, a method of recycling vine cuttings into mulch to improve soil fertility and minimise waste. They also plant various grasses and legumes as cover crops, to provide nutrients to the soils and promote biodiversity within the vineyard.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested. At the winery, each vineyard is both vinified (spontaneously in stainless steel) and matured separately before blending. The wines are aged in steel for one year and are bottled on the fruit days of the lunar calendar. They are then aged for an additional year in bottle before release.

**WEBSITE:** <https://www.marabino.it/>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

Bright red cherry and raspberry, with hints of perfumed mediterranean herbs. A classic and approachable Nero d'Avola.