

ROSSO DEL PLATANI – GIUSEPPE CIPOLLA

Sicily



APPELLATION: Vino Rosso

BLEND: Nero d'Avola 80%, Syrah 15%, Inzolia 5%

WINEMAKER: Giuseppe Cipolla

VINEYARD:

Rosso del Platani comes from the Torre di Salto vineyard, containing 20-year-old vines which Giuseppe purchased. The soils are a combination of sand, limestone and 'trubi' – comprised of calcium and chalk alongside marine fossils. The vines are trellised and trained in the Tendone system.

VITICULTURE:

The vineyards are farmed organically and all grapes are hand harvested.

WINEMAKING:

The grapes are hand harvested and destemmed then fermented with skin contact for six days. The wine is fermented and aged for six months in 225- and 500-litre botti, as well as stainless steel, before being bottled without fining or filtration.

WEBSITE: <https://www.passofonduto.it/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An elevated spin on the classic, rustic Sicilian red. It has great depth of fruit and grippy tannins while still retaining lifted aromatics and a savoury finish.