



**PUNTURO / ROSSO DOC SICILIA / RISERVA**

*Punturo is our company Cru, the fruit of love for our land and a passionate tribute to our origins.*

*It is the result of a rigorous and selected manual harvest followed by more than two years of aging in wood before being bottled.*



## **PUNTURO / ROSSO DOC SICILIA / RISERVA**

TERRITORY / Punturo district.

GRAPE VARIETY / 85% Nero d'Avola - 15% other international varieties.

SOIL / Clayey.

HEIGHT OF THE VINEYARDS / 350 mt.. above sea level.

ORIENTATION / South/East.

TRAINING SYSTEM / Espalier-trained vineyards, with a density of 5.000 stumps per hectare. The average age of vines is about 30 years.

YIELD / 60 q/hectare.

### VINIFICATION AND AGING

This wine represents a company Cru that is produced only in the best vintages in very limited quantities using the grapes that come from the company's oldest vineyards located in the Punturo district. It consists of an assembly of red grapes in which the native Nero d'Avola predominates and to which other international varieties for about fifteen percent are combined. The grapes are left to slightly overripe in the plant before being harvested and the alcoholic fermentation is entirely carried out in steel so as to naturally favor long periods of permanence of the wine in contact with the skins. After racking, a long period of maturation in oak barrels follows, in which the wine spends no less than twenty-four months before being bottled. In order to ensure maximum intrinsic characteristics of the product, it was deliberately chosen not to filter it before bottling.

### ORGANOLEPTIC SHEET

The wine is clear in the glass with a light ruby red color and light garnet reflections. The olfactory picture is rich and complex and notes of red fruit in alcohol, black cherry jam, toasted notes of coffee, bitter cocoa, licorice and pipe tobacco emerge. In the mouth it is a triumph of power and softness supported by docile tannins and a freshness that revives its drinkability. The taste-olfactory persistence brings us back all the notes perceived by the nose and the persistence is important and coherent.

### FOOD PAIRING

Important meat and game dishes.

SERVING TEMPERATURE / 18°C.

ALCOHOL / 13,5%Vol.



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