



TENUTA
ENZA LA FAUCI



Maestro

sicilia INDICAZIONE GEOGRAFICA TIPICA

Red wine

Denomination: IGT Terre Siciliane

Region: Eastern Sicily

Location of vineyards: Mezzana-Messina

Grape variety: 100% Nocera

Altitude: 330 mt above sea level

Soil type: clay - limestone mix.

Vinification: long maceration on the skins at controlled temperature. Malo-lactic fermentation. No addict yeast

Aging process: at least 18 months in barriques

Color: ruby red with purplish highlights.

Bouquet: ruby red with purplish highlights.

Taste: range aromatic fan, scents of mint, eucalyptus tree, liquoriziae. Very savory and mineral. Persistent. Sweet tannin

How to serve: temperature in °c: 18/20.

Food to serve with: meat and fish, mature cheeses