



## **ROSSO DEI MULINI**

### **VARIETY**

Syrah - Nero D'Avola

### **PRODUCTION AREA**

Western Sicily, municipality of Mazara del Vallo

### **SOIL**

Clayey composition

### **ALTITUDE**

Over 200 meters

### **VINEYARDS**

Vertically trellised with a density of 4.000 plants per hectare

### **CLIMATE**

Strong temperature range

### **HARVEST**

Manual

### **VINIFICATION**

Fermentation with peels for 12 days at a controlled temperature

### **WINE AGING**

By the end of December the wine is poured with its yeasts

### **FINAL AGING**

Six months in barrels

### **TASTING**

Red colour with violet glares, the initial aromatic impact is fruity and fresh, elegant, dense and round in the mouth

### **ALCOHOL CONTENT**

14% vol.

### **SERVING TEMPERATURE**

18° - 20° C

### **FOOD AND WINE PAIRING**

It elegantly accompanies roasts, game and seasoned cheeses

### **CONSERVATION**

Store in a cool location (15° C) away from sunlight

### **DURATION**

Four years if stored in appropriate cellars