



DE GREGORIO



MAGALI' IGT TERRE SICILIANE

NAME OF WINE

Magali 2015 - Terre Siciliane IGT (Typical Geographical Indication)

PRODUCTION ZONE

Tenuta Sirignano in the township of Monreale in western Sicily

GRAPE VARIETIES

Merlot 60% - Nero d'Avola 40%

VINEYARD ALTITUDE

720 FEET (220 Meters) above sea level

MORPHOLOGY OF THE TERRAIN

Slightly steep hillside slopes

SOIL COMPOSITION

Medium textured clays

TRAINING SYSTEM

Espaliers with a Guyot pruning

VINE DENSITY

1600 vines per acre (4000 vines per hectare)

HARVEST

Hand picking during the month of September

FERMENTATION AND AGING

The hand-picked grapes, carefully selected in the vineyard, are fermented with spontaneous yeasts and macerate for two weeks on their skins with full control of the fermentation temperatures. An eight month period of aging in stainless steel tanks and an additional four months of bottle aging precede commercial release.

ALCOHOL

14.5°

BOTTLE

750 milliliters

SERVING TEMPERATURE

64° Fahrenheit (18° centigrade)

WITH FOOD

Red meat, aged cheese, and the typical dishes of Sicilian cuisine.

DESCRIPTION COLOR

Ruby red with purple highlights.

AROMA

Intense and fruity notes of cherries, currants, and blackberries along with light and balsamic spicy sensations.

FLAVOR

Soft and warm with silky tannins and a long and persistent finish.