

*Our strong Sicilian red, an elegant wine born of a delicate choice from our cru vineyard. Harvested by hand in small crates, the grapes are de-stemmed and fermented with the skins in temperature controlled fermentation for 10 days at a temperature between 26 and 28° C, followed by malolactic fermentation in stainless steel vats. The wine is then aged in oak barrels for about a year. The aging is completed in bottle for about 6 months.*



ALCESTI  
FAMIGLIA E CANTINA

In vigna / *in the vineyard*  
resa per ha / *yield per hectares*  
80 q.li

sistema di allevamento / *training system*  
spalliera

sistema di potatura / *type of pruning*  
guyot

anno di impianto / *first planted in*  
**1988 Cabernet Sauvignon**  
**2005 Nero d'Avola**

*During the tasting you can see the colors, deep reds and violet reflexes are evident, combined with pleasing hints of cloves and cinnamon. Full and harmonious, containing considerable balance between sweetness and acidity. We recommend enjoying with stews, braised meats and wild game.*