

## Menamàra

Terre Siciliane  
Indicazione Geografica Protetta



**Wine type** red – IGP Terre Siciliane

**Grapes** a blend of Sicilian native varieties

**Area of production** Canicattì and adjacent municipalities

**Soil type** alkaline, medium textured sandy-loam soils

**Altitude of vineyards** from 200 m to 400 m a.s.l.

**Average age of vines** 15 years

**Training system** renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Harvest** late September. Cane incision practiced ahead of picking, the perfectly ripe grapes are then left on the plant for a few days in order to stimulate grape dehydration and full phenolic concentration

**Fermentation** on the skins in steel tanks at controlled temperatures

**Malolactic fermentation** totally carried out

**Ageing** in cement vat for over 6 months

**Bottle ageing** no less than 2 months

**Serving temperature** 16-18°C

**Suggested glass type** medium sized with a generous bowl

### Tasting notes

**Colour** a deep ruby red;

**Bouquet** intense notes of plum and ripe red fruit with hints of spice and candied peel;

**Taste** fruity notes of blackberry, ripe morello cherry with a spicy and velvety finish;

**Character** a charming and elegant take on traditional Sicilian natives;

**Food pairing** perfect as an aperitif enjoyed with cold cuts and soft cheeses.