



## **CUTÒ**

### **Perricone – Terre Siciliane IGP**

**Grape Variety:** Perricone

**Appellation:** I.G.P. Terre Siciliane

**Alcohol:** 13.5% vol.

#### **Production Area**

Province of Trapani, Sicily.

#### **Vineyard & Terroir**

The vineyards are located at approximately 100 metres above sea level, in predominantly flat areas with medium-textured calcareous soils rich in organic matter.

Planting density ranges between 3,500 and 4,000 vines per hectare, with average yields of approximately 100 quintals per hectare.

#### **Vinification**

Traditional vinification with skin maceration for 10–12 days at a controlled temperature of 26–28°C. After racking, the wine is stored and matured in cement tanks, preserving freshness and varietal character.

#### **Tasting Notes**

**Colour:** Deep amaranth red.

**Nose:** Spicy bouquet with aromas of red berries and the distinctive rustic character typical of the Perricone grape variety.

**Palate:** Harmonious and well-structured, with velvety tannins and excellent balance.

#### **Ageing Potential**

Up to 48 months.

#### **Serving Temperature**

22–24°C.

#### **Food Pairing**

Excellent with grilled vegetables, cured meats, soups, and red meats.