

SALEMI Rosso

MUSITA



Data Sheet

<i>Vintage</i>	2023
<i>Appellation</i>	IGT Salemi
<i>Varieties</i>	Syrah - Perricone
<i>Production Area</i>	Western Sicily, hills in the area of Salemi and surroundings
<i>Soil</i>	Clay rich
<i>Vineyard</i>	Guyot
<i>Harvest</i>	September
<i>Vinification</i>	Grapes destemming and maceration for 10-12 day. Fermentation at 24/26 °C with selected yeasts. Delestage in the middle of the fermentation. Malolactic fermentation.
<i>Ageing</i>	Barriques and barrels (80% of the total mass)
<i>Tastings notes</i>	Ruby red colour with violet edges. We can recognize red fruits, cherry, blueberry aromas softened by wood tannins. Barriques wood gives to the wine chocolate and tobacco notes. In the mouth has a well rounded flavor with mature tannins and a persistend end.
<i>Serving temperature</i>	16 -18° C.

Analytical data

<i>Alcool:</i>	14,5%
<i>pH:</i>	3,59
<i>Total Acidity</i>	5,9 gr/l
<i>Sugars</i>	5,1 gr/l

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta Virgo		
<i>Closure:</i>	technical cork - Nomacorc select green 100		
<i>Bottle weight</i>	1,35 Kg	<i>Carton Format:</i>	6 bottiglie
<i>Carton Weight:</i>	8,4 Kg	<i>Carton Size:</i>	275x185x305h
<i>Carton Size:</i>	275x185x305h		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	730 Kg
<i>Cartons per layer:</i>	17	<i>Layers for pallet:</i>	5
<i>Cartons per pallet</i>	85	<i>Bottles for pallet:</i>	510

Musita s.r.l.

C\da Passo Calcara, 552 – 91018 Salemi (TP) - Tel./fax +39 0924-68576 - www.musita.it – info@musita.it
 Cod.Fisc. e Registro Imprese Trapani 02423350814 - P.Iva 02423350814 - R.E.A. TP 169441 - Cap. Soc. € 20.000,00 i.v.