

L'ERMITE

SOIL TYPE: plot selection from Tizzano steep hillsides of granitic origin.

GRAPE VARIETY: 100% Sciaccarellu.

WINEMAKING PROCESS:

destemming, strict sorting in the vineyard and the cellar selected in the vineyard and the cellar, pre-fermentation cold maceration between 12-16°C, barrel fermentation with gentle cap-punching.

AGING: 9 months in barrel and 9 months in a stainless steel vat.

TASTING: bright and delicate ruby color, deliciously fruity and spicy aromas, soft and delicate on the palate. The great expression of Sciaccarellu highlights this luxury grape variety.

