



Very dark ruby red, it showcases great viscosity and

ESTATE.	MANINO ADATE	12 12
WINE:	"Perricone" Terre Siciliane IGT	
GRAPES:	100% Perricone	
REGION:	Sicily	
CITY:	Marsala	
SOIL:	Clay hillside	
TASTING NOTES:		·

TASTING NOTES:

FSTATE.

	very long legs
NOSE:	Ample, intense, and very engaging, it reveals distinct notes of wood berries and violet flowers surrounded by hints of eucalyptus and cider planks
TASTE:	Massive yet extremely elegant on the palate. The tannins are potent but very polished and supported by good acidity and a very long finish. Warming up on the palate the wine explodes with lot of fruit from black cherry to mulberry, from blueberry to myrtle

COLOR.

COMMENTS:

RICAMO means **EMBROIDERY**, because for the Marino Abate family wine is a wise embroidery of the thousands micro-elements absorbed by the vine with tradition, terroir, and passion, which are exactly the emotions that you'll feel sipping this wine.

Perricone (also known as Pignatello) is a red wine grape variety historically grown in Sicily. In the late 20th century, there were around 2,500 acres of the grape planted throughout the island and it was used mainly blended with other variety in several Sicilian DOC like Monreale DOC, Eloro DOC, Contea di Sclafani DOC, etc.

This Perricone is grown in the west part of Sicily in the Marsala County following severe organic procedures and very sustainable farming in total respect of the biodiversity and the environment. Only 2.2 tons of grapes per acre are hand harvested every year at Marino Abate Estate for a very small and prestigious production of no more than 7,000 bottles per year.

The wine slowly ferments in stainless steel tanks with two daily pump-overs, then it is transferred into second-year small French Barriques where it does a spontaneous malolactic and it ages for about two years. After aging the wine is bottled all at once and it remains laid down at the winery for another year to sharpen in the bottle; then it is labeled and released