



TENUTE ORESTIADI

GIBELLINA



i Crw

A wine that celebrates the union between the Mediterranean and the World, telling the story of Ludovico and the Mediterranean dream. Il Rosso di Ludovico, the flagship of an oenological project dedicated to quality, it is a full-bodied, perfectly balanced wine, the result of a love marriage between Nero d'Avola grapes, an ancient Sicilian black pearl, and Cabernet Sauvignon.

IL ROSSO DI LUDOVICO

Sicilia Doc Riserva

REGION: Sicily

DENOMINATION: Sicilia Doc

VARIETY: 90% Nero d'Avola and 10% Cabernet Sauvignon

ALCOHOL CONTENT: 14,5%

VINIFICATION

The wine ages for 4/6 months in steel and then for 16-18 months in French oak barriques. Complete the refinement in the bottle lying down for about 12 months.

COLOR

Intense ruby red with garnet reflections

NOSE

Elegant, intense. The bouquet is rich, with notes of ripe red fruits of plum, mulberry, black cherry and blueberry, which alternate and blend with spicy nuances of licorice, tobacco, pepper and cocoa.

PALATE

Powerful on the palate with a complex, broad and enveloping structure. The tannins are soft and finely balanced.

SERVICE TEMPERATURE

16/18°C

PAIRINGS

It goes well with main courses based on red meat and game. Also ideal with stewed fish and aged cheeses (caciocavallo, ragusano).

INDICATIONS

SOIL: black soil

ALTITUDE: up to 500 m a.s.l.

HARVEST PERIOD: september

HARVEST METHOD: by hands

