



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

YOUNG



Cupido Novello

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: typical black local grapes.

Harvest: from late August to mid-September.

Bottling: End of October batch.

Type: Novello wine (vin nouveau).

FERMENTATION

Method: Carbonic maceration for 6 days and up to 13° brix, before being devatted and subjected to alcoholic fermentation in stainless steel vats at 20° C

In-bottle ageing: 20 days.

Malolactic: Yes.

TASTING NOTES

Cherry-red color with violet reflections.
Velvety, balanced and fragrant palate.
Well-orchestrated bouquet with fruity undertones.
Best consumed when young.

ACCOMPANIMENT

Serve at 8° - 10°C as an aperitif. A great match for appetizers, entrées and soft-fleshed fish.

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