



Cusumano

Benuara Terre Siciliane IGT

REGION

Tenuta Presti e Pegni, Monreale (Sicily)

VARIETY

70% Nero d'Avola, 30% Syrah

Grape harvest: Manual, Nero d'Avola in the first ten days of September, Syrah in the last ten days of August.

Vinification: Elimination of stalks and fermentation in contact with skins etc for two days at 7°C, fermentation at 26°-28°C with frequent re-circulation and removal of the must, malolactic fermentation in stainless steel, and successive fining, 80% in steel and 20% in 20 hectolitre barrels.



CUSUMANO

TASTING NOTES

Rounded on the palate with classic black cherry flavours and a long, complex finish

FOOD PAIRINGS

Ideal with roasts, game and cheese, but also a great wine to sip slowly in company