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.

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