

Rosso Del Conte Nero d'Avola & Perricone DOC



Origin

Country	Italy
Wine Region	Rosso Sicilia DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Cabernet Sauvignon
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Fermentation in stainless steel tanks in contact with the skins for 20 days at a temperature of 20-28°C.
Ageing	18 months in new French oak barriques.

Description

In Brief

San Lucio was the first large vineyard established on the Regaleali Estate, from which the first and subsequent editions of Rosso del Conte were created. It covers about 7 hectares, of which 5.5 were planted in 1959 with mixed plants of Perricone and Nero d'Avola, while a portion of about 1.5 hectares was planted in 1965 solely with Nero d'Avola. The vineyard is 480 metres above sea level, with a south-south-east exposure. The vines are cultivated as bushes, the oldest and most widespread technique in the semi-arid regions of the Mediterranean.

The wine is exuberant, vibrant, energetic in its youth, with ageing it develops a velvety tactile texture, without losing tone or taste progression. In its long history, it has known different stylistic variations, in particular in the technique of ageing: chestnut barrels, Slavonian oak, small French oak barrels, while nevertheless maintaining its unique identity.

Tasting notes

Deep ruby red colour. Aromas of dark berries (blackcurrant, blackberry, cherry), Mediterranean scrub, leather, and earthy notes. On the palate, expect a full-bodied and elegant experience with flavours of ripe red and black fruit, along with hints of cocoa, spice, and liquorice, balanced by fine tannins and a long, persistent finish.

Food Pairing

Pairs perfectly with mushroom and meat ragout dishes, game, mature cheeses and chocolate.

Notes

