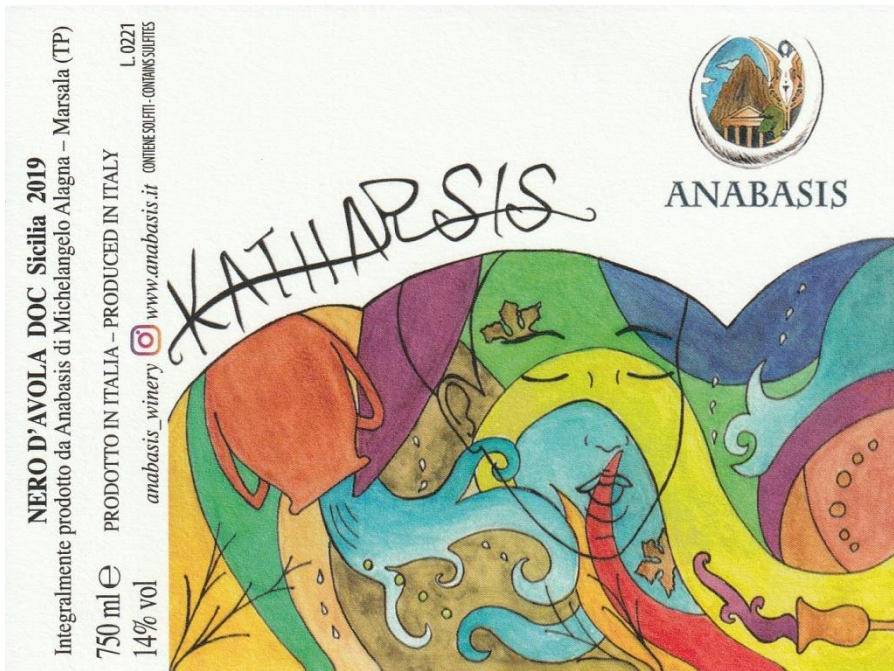


KATHARSIS



The "Katharsis" for the ancient Greeks was a purification ritual linked to the worship of water and lifestyle changes. In this case, it is a dream that comes true. A knot of passion, determination and inner fire that materializes in a wine that is its essence. Fury and ardor are transformed into body, structure, coloring intensity. The torment and fatigue in persistent aromas that penetrate deeply, where the original ideas come from. Care and knowledge in balance and elegance.

Wine making note

The vineyard where Katharsis comes from, is located on a particularly arid and dry land and the harvest is done with overripe and slightly withered grapes.

After the destemming begins a combined maceration: hyperoxygenation, pumping over and punching down. Fermentation takes place in concrete barrels at a temperature of 22 ° and lasts about 8 days. After the first racking, two many others rackings are made. This is followed by an aging period of 6 months in concrete barrels and another 6-12 months in French oak barrels. It has a residual sugar of about 2,5 grams per liter.



Grape: Nero d'Avola
DOC Sicilia

Alcol: 14,00 % vol ca.

Colour: ruby red

Consistency:
medium, velvety

Perfumes: red
fruit, cherry,
black cherry,
almond, vanilla

Taste: intense,
armonico, strong, red
fruits

Yield per Hectare: 50 ql

Harvest: first decade of
September

Aging: 6 months in
cement barrel and 6-12
months in oak barrel