

VELATA

MERLOT



Grape variety	Merlot 100%
Alcohol content	14%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards at Salemi.
Terroir	Altitude 450m a.s.l.; Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Vineyards	Guyot training system; Yield per hectare: 70 q/h
Harvest	It takes place between the second and the third week of august at night time.
Winemaking	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
Aging	Following a soft press, the wine ages first in small oak barrel for 6 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least 3 months.
Sensory analysis	Medium deep ruby colour, Velata on the nose gives aromas of red fruits like blackberry and blackcurrant with the smell of bay leaf, tobacco and bacon. On the palate it is full bodied, with smooth tannins balanced by high acidity. Moreover, there are notes of blueberry and plum along with flavours of cinnamon, licorice and cedar that last in a long finish.
Food matching	It goes well with stewed beef and roasted lamb in the oven. It is also really nice if paired with long seasoned cheese and red fruits jam.
Best to enjoy	In a tulip shape glass at 16-18°C temperature.

Do you know that: Velata (means hidden) takes inspiration from the Pirandello's novel in which the Mr Ponza's second wife, Giulia, is obliged to live hidden in their house to justify the craziness of her husband's mother-in-law, Mrs Frolla, who believes that her daughter is still alive.