

Guido Coffa

"Le Viti Di Minico" IGP Terre Siciliane Rosso



Made from grapes grown on vines that pre-date the phylloxera crisis of the early 19th century. Truly an intriguing wine made from ancient Sicilian varieties that are representative of this region. Grapes may include varieties like Barbarossa, Bottone Gallo, Grecau, Dolcetta, u ' Dunnuni, u ' Grossonero, a ' Mannella Nera, u ' Monsoon Nero, u ' Nivureddu, a ' Racinedda, l 'Ibisu, a ' Visparola, u ' Zuccarato, a ' Inzofa Nera, a Racina di Vento, a ' Cornicchiola and, u ' Zu Matteo.

Vinification: Fermentation on the skins in stainless steel for 10 days. Aging in tonneaux for 16 months followed by one year in bottle before release.

Grape varieties : A blend of ancient Sicilian varieties

Altitude : 500m ASL

Soil : Volcanic



Organic

