

PIGNATELLO



Region: Terre Siciliane IGP, Sicilia, Italy

Description: From the vineyard based in contrada Giudeo in Marsala a pure version of Pignatello grape (also known as Perricone). Barraco is one of the very few producers making this wine without mixing it with other varieties. After grapes are manually harvested they get left macerating on stainless steel for ten days. As usual with Barraco wines the fermentation and the malo are spontaneous. The wine rests for about a year in stainless steel before bottling where it stays fining for another six months. A ruby red in color with a nose of red fruits such as raspberries strawberries and red currants, blueberries as well. In the mouth Barraco' Pignatello is vibrant and refreshing delivering red fruits flavors with some salty notes.

Temperature of serving 65-68F.