



# SETTESOLI

## NERELLO MASCALESE

Terre Siciliane IGT



### GRAPE VARIETY

100% Nerello Mascalese



### SOIL

Nerello Mascalese prefers medium-textured and limestone soils.



### HARVEST

First week of September.



### VINIFICATION

Fermentation takes place in steel tanks at controlled temperature, the ageing is made in steel tanks and then in the bottle for at least 3 months.



### TASTING NOTES

Aromatic and long lasting, with a ruby red colour, it expresses delicate hints of rose and black currant.



### PAIRINGS

It enhances grilled sausage and meatballs in tomato sauce and is perfect with hare stew.



### FORMAT

75cl



### SERVING TEMPERATURE

14-16 °C



### ALCOHOL CONTENT

12,5% vol



### CONSERVATION

5 years



### SUITABLE FOR VEGAN CONSUMPTION



### BOTTLE

Size: 75 cl / EAN code: 8000254007499

Dimensions (height \* diameter): 293 \* 74,8 mm / Gross weight: 1118 g

### CARTON

EAN code: 8000254007505

Units per carton: 6

Dimensions (W \* D \* H): 225 \* 150 \* 295 mm

Gross weight: 7 kg

### PALLET

Cartons per layer: 24 / Layers per pallet: 5

Cartons per pallet: 120

Pallet weight: 860 kg

Pallet height: 165 cm

Pallet dimensions: 80 \* 120 cm

