

BARONESSA DI CANSERIA

Wine presentation

An intense and powerful Cabernet, our Baroness is determined, she has clear ideas and does not like the turns of words. The complexity and spirit of adaptation typical of this vine have found fertile soil in the shade of the Dionysian crag, protected on the one hand and caressed by the sea breeze on the other. The Baroness is elegant, pleasant and even baroque in the manifestations of her expressive generosity without ever falling into excess.

Technical sheet

Name: Baronessa di Canseria
Designation: Sicilia
Qualification: DOC
Production area: Comune di Siracusa
Vineyard acreage: 2 hectares
Grapes: 100% cabernet sauvignon
Soil: Calcareous
Orientation: North-South
Year of planting: 1990
Yield per hectare: 5 tons
First vintage: 2010
Cru: Damarete
Harvest: 2° September decade
Vinification and ageing: Destemming, maceration for 3 weeks, pressing, 30% refining in used barrique for one year
Average number of bottles per year: 4.000



Tasting

Alcohol percentage: 13.5
Colour: Deep ruby
Aroma: Hints of ripe fruits with hints of vegetables
Taste: Pleasantly ruffian, with a slight vegetal note that discipline the dominance of young red fruits
Pairings: "Matalotta" grouper, roasted tuna with onion, meat, game, lamb, cuttlefish ink
Serving temperature (degrees °C): 14-16

