

TASARI ROSSO

Intense, bright red wine with notes of licorice: sipping on a Tasari Rosso glass by Caruso & Minini is a multisensory journey through the scents of Sicily. The blend of different remarkable grape varieties offers a harmonious deep ruby red color wine. The grapes are fermented in steel tanks for 12 days at 26-28°C; on the other hand the malolactic fermentation occurs in steel tanks. The wine ages around three months in steel tanks. A classic blend, never dull, with a velvety and persistent flavor.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Brilliant ruby red color

AROMA: The aromatic bouquet is very pleasant with fruity hints of strawberry, raspberry, and pomegranate mixed with notes of licorice.

PALATE: Lively taste, good acidity, soft and balanced tannins.

HOW TO TASTE

FOOD MATCH: This wine can climb the entire pyramid of the Mediterranean diet, especially suggested with vegetables and legumes (served alone or with pasta) and white meats. Excellent red wine to match with caponata or arancine. Perfect with pizza.

PROPER GLASS: Large Bordeaux glass

SERVING TEMPERATURE: 16-18°C

MARKET DATA

WINE NAME: Tasari means "you must rise again", with a strong reference to the Sicilian dialect, and therefore to our land.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 28.000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous- clayey

EXPOSURE: north/northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Final part of August and first ten days of September

HARVESTING METHOD: Manual harvesting

WINEMAKING DATA

ALCOHOL: 13 % Vol.

WINEMAKING PROCESS: The grapes are vinified in stainless steel tanks for 12 days at 26-28°C. The Malolactic fermentation takes place in stainless steel tanks

