PRODUCT OF ITALY

RED WINE GAZZARELLA SCAVONE TERRE SICILIANE IGP







Appellation: I.G.P.

🏶 Grapes Variety : Frappato (60%) Syrah (40%)

⚠ Alcohol Vol. : 13 % Bottle size : 750 ml Region Sicily



Appearance: ruby red color with violet reflections

Aroma: intense and fragrant

Taste: rich, full and velvety, with great aromatic persistence

Alcohol content: 13% Vol Denomination: Sicilia DOC Soil: mixed, mainly calcareous

Harvest: by hand, between August and September

Vineyards: sapling-fed

Vinification: the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 6 months in large very fine oak barrels and then passes into vitrified cement vats. The assembly takes place after aging in barrels. Refined 6-8 months in bottle to evolve the

Organoleptic notes: ruby red color with light violet reflections, with a fragrant, intense, spicy and complex aroma, rich in sensations with a fruity and vanilla touch well blended together. On the palate it is rich, ample and velvety, with great structure and aromatic persistence, with elegant and gentle tannins.

Pairings: particularly suitable to accompany soups, tasty first courses, grilled meat and vegetables at 64°F







Andrea Savalla established the ancient winery in 1864, which was continued by his son Antonino, an expert in agriculture. Despite the devastating impact of phylloxera, the use of noble vines like grillo, perricone, and inzolia enabled the winery to thrive. In 1974, Antonino's heirs founded Enopolio Savalla, which operated from the same premises until 2010.

Family histories often intertwine with success stories, particularly in the wine industry. The cultivation and transmission of passion and expertise across generations is integral to producing excellent wines. This is the inspiration behind the creation of Scavone Cantine in 2011 by brothers Fabio and Piero Scavone. With the guidance of their experienced father Nicolò, they renovated and transformed one of the oldest cellars in the area into a modern and efficient winery.

85 Hazel Street - Glen Cove, NY 11542 Phone: 516-656-5959 Fax: 516-759-2408

http://www.viscowine.com - e-mail: viscowine@aol.com