



MORHUM 2024

Denomination: IGT Terre Siciliane

Grapes: Nerello Mascalese 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 3.500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yields of 60 q/ha

Harvesting: manual harvest in the second half of September

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in steel tanks for 9 months, other 9 months in 25 hl oak barrel and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 5,94 g/l

Ph: 3,38

First vintage: 2013

Bottle size: 0,75 l

Tasting notes:

Apperance: light ruby red colour

Nose: pleasant notes of dried rose, berries and delicate hints of pepper

Palate: good structure, with soft tannins, a marked acidity and persistence

Food pairing:

very versatile wine, to be drunk throughout the meal, excellent with pizza, cold cuts and medium-aged cheeses