



# ALLEGRA CUORE

PERPETUAL RED WINE  
SOLERA METHOD



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**Grape varieties:** 100% NERELLO MASCALESE

**Production area:** Etna, northern slope

**Altitude:** 700 mt asl

**Soil:** volcanic, rich in potassium and iron

**Cultivation system:** sapling

**Average age of vines:** 25 years

**Harvest:** October

**Vinification:** soft pressing of the grapes, maceration and fermentation of the must with selected yeasts in steel vats for about 7 days at temperatures of 28 °C

**Aging:** "perpetual" aging in Slavonian oak barrels, aging in bottle for at least 60 months

**Sensory analysis:**

**Appearance:** garnet red, bright

**Aroma:** complex and elegant nose characterized by overripe fruit, fruit preserved in alcohol, dried figs, sweet spices and with slight oxidized notes

**Taste:** soft, sweet, balanced and with very fine tannins, great persistence and with a finish characterized by sapidity and pleasant oxidized aftertaste

**Alcohol content:** 14.5% vol.

**Serving temperature:** 16/18 °C

**Recommended glass:** small tulip

**Food pairings:** meditation wine, we recommend typical Sicilian dry pastries, almond pastries, biscuits, dried fruit.