



Sensi

## PINOT NOIR

**On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.**

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Arancia corona rosso vino".



*.....bere senza pensiero  
bere sino a cadere  
ebbri di vino di gioia.*

**Pablo Neruda**  
da **Ode al vino**



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## IGT TERRE SICILIANE

**Grape varieties:** 100% Pinot Noir

**Production area:** Etna, north side contrada Moganazzi

**Altitude:** 700 mt asl

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

**Cultivation system:** spurred cordon

**Harvest:** September

**Vinification:** maceration with marc and fermentation with selected yeasts in stainless steel silos for about 12/15 days at temperatures of 22/24 °C

**Maturation and Ageing:** Slavonian oak barriques for at least 6 months, bottle for at least 2 months

**Sensory analysis:**

**Appearance:** transparent and bright ruby red

**Aroma:** nose of great elegance and good complexity, opens with sweet spicy notes, currants and raspberries, balsamic and mineral puffs, citrus notes

**Taste:** ready, harmonious and balanced wine characterized by good acidity, savory with velvety, well-balanced tannins. Retronasal perceptions consistent with the nose. Good persistence

**Alcohol content:** 14% vol.

**Serving temperature:** 18/20 °C

**Recommended glass:** burgundy, wide and pot-bellied

**Food pairings:** we recommend pumpkin risotto, legumes, meat main courses of medium complexity, medium-aged cheeses and all meat and vegetable specialties typical of the Mediterranean tradition.