

TENUTE ORESTIADI

# TENUTE ORESTIADI TERRE SICILIANE IGP NERELLO MASCALESE

TERRE SICILIANE • SICILY • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

In the heart of Sicily we produce wines with the aim of tracing routes that unite the people of the Mediterranean. Ours is a young company that collects and vinifies the best grapes grown on the island: from the Belice Valley to the slopes of Mount Etna. The Gibellina area,

### Wine Making

Fragrance, freshness. A 100% Nerello Mascalese, son of the vineyards cultivated on the red soils of Western Sicily, rich in sand and skeleton. The grapes are harvested when fully phenolic ripe (first ten days of September) and left to macerate at a controlled temperature for about two weeks, in order to bring the right tonality and aromatic richness. After fermentation, the wine ages first in steel and then in wood for 2/4 months.

### Food Suggestions

Pairs well with first courses such as bucatini all'amatriciana, busiate alla trapanese. Also good with long-aged cheeses.

### 2023 Shelf Talker

## TASTING NOTES

The Nerello Mascalese of Tenute Orestiadi releases intense aromas of small red fruits and hints of licorice and spices on the nose. On the palate it is soft, harmonious and with a good structure.

**Nerello Mascalese grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

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## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

