



DAEMONE



NERAMADRE

SICILY TYPICAL GEOGRAPHICAL INDICATION - RED

NAME: NERAMADRE

GRAPE VARIETIES: Merlot and Cabernet Sauvignon

VINEYARD: c/da Rongino, Patti (Messina), 300 m. a.s.l.

METHOD OF CULTIVATION: Organic

TRAINING SYSTEM: on espaliers and cordon-trained and spur pruned

TIME OF HARVEST: during the last 10 days of September

WINEMAKING: maceration on the skins

MATURATION: in steel tanks

AGEING: in the bottle for 6 months

ALCOHOL CONTENT: 14,00% by vol.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: vivid ruby red with excellent intensity

AROMA: pervasive, marked by the grapes' right degree of ripening; elegant and sweet with hints of ripe fruit

TASTE: marvellously rich with highly noble and soft tannins

PAIRING SUGGESTIONS

ideal with first-course dishes prepared with tomato or meat ragu sauces; also pairs well with roasted tuna

SERVING TEMPERATURE: 16°-18° C

BOTTLED AT THE SOURCE

This elegant red wine is a tribute to the Black Virgin of Tindari, whose ancient statue is worshipped in the sanctuary dedicated in her honour.

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