



DE GREGORIO



DONNA ANNA IGT TERRE SICILIANE

NAME OF WINE

Donna Anna - DOC Sicilia (controlled appellation)

PRODUCTION ZONE

Tenuta Sirignano in the township of Monreale in western Sicily

GRAPE VARIETIES

Nero d'Avola 100%

VINEYARD ALTITUDE

750 feet (230 meters) above sea level.

MORPHOLOGY OF THE TERRAIN

Slightly steep hillside slopes

SOIL COMPOSITION

Medium textured and rich in clay

TRAINING SYSTEM

Espaliers with Guyot pruning

VINE DENSITY

1600 vines per acre (4000 per hectare)

HARVEST

Hand picking in August and September with a selection of the best grape bunches

FERMENTATION AND AGING

Destemming and a maceration solely of the grape berries; inoculation of selected yeasts and a fermentation with a submerged cap for approximately eight to ten days at temperatures between 57° and 61° Fahrenheit (14°-16° centigrade). Aging in stainless steel tanks for eight months and then in oak barrels for three months, then finally in bottle for 3 month before commercial release.

ALCOHOL

14°

BOTTLE

750 milliliters

SERVING TEMPERATURE

64° Fahrenheit (18°centigrade)

WITH FOOD

Red meat, roasts, game, and aged cheese.

DESCRIPTION COLOR

Ruby red with purple highlights.

AROMA

Intense notes of red berry fruit and spices.

FLAVOR

Full bodied, supple, and warm with soft and velvety tannins.