



## CAVALIERE D'ORO

# TERRE SICILIANE

### TERRE SICILIANE ROSSO IGT

### 2017

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines.

**WINEMAKING:** 20% of Nero D'avola and Cabernet Sauvignon grapes are picked up by hand and dried in the air and then vinified. The non-dried grapes are manually harvested and fermented separately with about 10-12 days maceration at a 28°-30°C (86°-90°F) temperature. The wine blend is made before malolactic fermentation. The wine was then racked and returned to French oak barrels (50% new), where it aged for an additional 8-12 months. At the end of this aging period, the wine was bottled and given a further 3 months of bottle aging before release.

**VINTAGE CONDITIONS:** The 2017 harvest throughout the country was characterized by somewhat unfavorable climate, with spring frosts and much cooler summer temperatures accompanied by drought, throughout the growing season. Fortunately, Sicily did not have spring cold with frosts and by July the vineyard was in perfect state of health. Then a long period of very warm temperatures the first three weeks of August created a new style for this harvest. Production was down overall

but from August 20th onwards, but perfect conditions allowed for an even slow ripening of the red fruit which shows great quality. As a result of the unusual climate, a more muscular-style wine was created but these are not excessive or overly intense reds.

**TASTING NOTES:** Due to the focused winemaking while the grapes are drying, our winemakers ensure precise control of the ventilation to assist the grapes in reaching the ideal level of dehydration before pressing. This crafted a beautiful red wine that is dark and brooding. There is an opulent nose of candied figs and ripe fruit, that balance perfectly in both roundness and persistence on this full-bodied wine.

**FOOD PAIRING:** Our Sicilia will pair particularly well with dishes that have a robust and spicy flavour as well as to foods seasoned with sweet and sour sauces. Even the most fragrant aged cheeses as well as red or white meats, roasted or grilled dishes and grilled tuna will match perfectly.

**GRAPES:** 50% NERO D'AVOLA, 30% MERLOT, 20% CABERNET SAUVIGNON  
**ALCOHOL:** 15.0%  
**TA:** 5.28 g/L  
**pH:** 3.85  
**HARVEST DATE:** END AUGUST, 2017 INTO EARLY SEPTEMBER

