

FIRRIATO

SANT'AGOSTINO ROSSO



Deep intense ruby in red color with lively shades of purple. Nuances of Marasca cherries, wild berries, rhubarb, cloves, aromatic herbs and prunes that alternate and blend with charming scents of licorice and tobacco leaves. Silky fine tannins, with a powerful and lengthy finish.

Color: Deep intense ruby red color with lively shades of violet

Grapes: 50% Nero d'Avola, 50% Syrah

Soil: Calcareous and clay

Age of Vines: 20 Years old

Altitude: 200 m above sea level

Aspect: South - West

Training System: Cordon spur-pruned/Guyot

Yield per Hl/Ha: 70 Hl/Ha

Fermentation: 10 days in Stainless Steel Tanks, with skin contact

Aging: 8 Months in American barriques, then 6 Months in the bottle prior to release

Production: 400,000 Bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

[Seventy.com/firriatosantagostino](https://seventy.com/firriatosantagostino)