



TORNAMIRA | CRU

Tornamira is the name of the vineyard situated on Disisa Estate. It is a unique wine, an exceptional product of that territory, whose intense sensation transmit the warmth, the charm and the magic of the Sicilian land.

TECHNICAL DATA

DENOMINATION IGP Terre Siciliane

PRODUCTION AREA Grisi - Monreale (PA)

VINEYARD Syrah 50%, Merlot 25%, Cabernet Sauvignon 25%

SOIL Clay

TRAINING SYSTEM Espalier training with spurred cordon

VINEYARD EXTENSION 6 Ha

VINES PER HECTAR 5.000 vines/Ha

PRODUCTION 60 quintals/Ha

VINIFICATION Selective grape harvest. Skin contact 18 days. Temperature controlled fermentation (25-27° C). Malolactic fermentation in steel vats. Aging in french oak barrels for 18 months. Aging in bottle 12 months.

TASTING NOTES

COLOUR Red ruby colour with violet nuances

BOUQUET Fruity with notes of cherry, raspberry and spices

PALATE Full, persistent and well-balanced body

SERVING TEMPERATURE 18° C