



Winemakers Import

Scavone Cantine Gazarella Red Blend

Frappato (60%) Syrah (40%)



Appearance: *ruby red color with violet reflections*

Aroma: *intense and fragrant*

Taste: *rich, full and velvety, with great aromatic persistence*

Alcohol content: *13% Vol*

Denomination: *Sicilia DOC*

Soil: *mixed, mainly calcareous*

Harvest: *by hand, between August and September*

Vineyards: *sapling-fed*

Vinification: *the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 6 months in large very fine oak barrels and then passes into vitrified cement vats. The assembly takes place after aging in barrels. Refined 6-8 months in bottle to evolve the bouquet.*

Tasting Notes: *ruby red color with light violet reflections, with a fragrant, intense, spicy and complex aroma, rich in sensations with a fruity and vanilla touch well blended together. On the palate it is rich, ample and velvety, with great structure and aromatic persistence, with elegant and gentle tannins.*

Pairings: *particularly suitable to accompany soups, tasty first courses, grilled meat and vegetables at 64°F*

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