



# Ypsilon

## TYPE

Dry red wine

## CLASSIFICATION

IGT Terre Siciliane Rosso

## PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

## CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

## SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

## ALTITUDE

350 mt. s.l.m.

## GRAPE VARIETY

Corinto Nero, Nero d'Avola, Alicante

## TRAINING SYSTEM

Alberello technique (free standing "little tree")

## DENSITY OF IMPLANTATION

7.000 stumps per hectare

## YIELD PER HECTARE

70 q/ha

## FIRST BOTTLED VINTAGE

2016

## GRAPE HARVEST

Handpicked with selection of the bunches.

## VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes. At the end of the alcoholic fermentation the wine is decanted into steel containers where it refines and carries out the malolactic fermentation. Aging always takes place in steel for about 1 year. The wine is not subjected to any clarification, but just static decanting before bottling.

**Contains Sulphites.**

## AGING IN THE BOTTLE

At least 9 months.

## ESTIMATED AGING CAPACITY

At least 5 years.

## TASTING NOTES

The wine has a violet-red color with typical aromas of red fruits and spices, offering a wrapping and fresh taste with elegant tannins and good persistence on the palate.

*It takes its name from the geographical shape of the Aeolian archipelago, which forms a Ypsilon lying on the sea, off the Sicilian coast. A red wine that is agile and contemporary, for carefree drinking, but also for bolder pairings. It is a blend of Corinto Nero, Nero d'Avola, and Alicante grapes cultivated as bush vines on the Castellaro plain, 350 meters above the Aeolian sea.*

