

CANTODORO

Sicilia DOC

Selected Nero d'Avola and Cabernet Sauvignon are vinified and matured separately in French oak, 8 months and 12 months, respectively. Once blended, the wine is matured an additional 4 months in barriques and then bottle refined for 8 months.

VINIFICATION

Grapes: 80% Nero d'Avola, 20% Cabernet Sauvignon.

CHARACTERISTICS

Color: Concentrated red with purple reflections.

Bouquet: Intense aromas of blackberry, raspberry and cranberry with hints of liquorice, plum and vanilla.

Flavor: Refined wine of great depth; restrained use of oak adds a layer of complexity to this structured wine.

ALCOHOL CONTENT

13,5%

PAIRINGS

Pastas with meat sauce, grilled meats, game and aged cheeses; also pairs well with grilled fish and tuna or swordfish steaks.

SERVING TEMPERATURE

61-64° F

RATINGS

STEMMARI Cantodoro 10 - Gold - Sunset International Wine Competition - 2014

STEMMARI Cantodoro 11 - 92 pts - Ultimate Wine Challenge - 2014

STEMMARI Cantodoro 11 - 88 pts - Wine Enthusiast - 2014

STEMMARI Cantodoro 12 - 85 pts - Ultimate Wine Challenge - 2015

STEMMARI Cantodoro 13 - 89 pts - Wine Spectator - 2016

