

# CENTOPASSI 'GIATO' ROSSO



Nero D'Avola and Perricone. 'Giato' is the name of the area around the ancient Greek theatre on Mount Jato. While Nero D'Avola is grown all over Sicily, Perricone is a specialty of the North-western corner. Fairly deep red with a violet rim; smells and tastes like sour plums with a faint hint of rose-petal. Very drinkable but also very fresh and properly dry. A delicious wine with pizza and all kinds of substantial pasta dishes. Organic.

From vines grown in the Sicilia DOC in Sicily, Italy. The vineyard is at 450m altitude with clayey soil. The vines were planted in 2004. Eight days maceration, controlled low temperature fermentation in stainless steel using indigenous yeasts. Aged in stainless steel for six months. Gentle filtration.

'I Cento Passi,' (the Hundred Steps), is an anti-Mafia film made in 2000, and Centopassi is the winemaking entity of Libera Terra cooperatives that cultivate land confiscated from the mafia in Sicily. The vineyards are distributed in the Alto Belice Corleonese, an area where nature dominates, with overwhelming beauty, unmistakable horizons, and unforgettable sunsets. The wines tell the diversity of each vineyard, of the soils that distinguish them, and of the vines that from time to time enhance their characteristics.

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## Tasting Note:

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## Shelf Talker:

