



*Red wine, born from the blend of Nero d'Avola and Perricone.
Cipponeri is the Grand cru of Ansaldo Farm Estate, the Red Riserva that has continued since 2006
to be produced with the same indigenous grape varieties: Perricone and Nero D'Avola, organically
grown and cared for by the skilled hands of the winemaker Giacomo Ansaldo.*



GRAPE VARIETIES: Perricone (60%), Nero d'Avola (40%) grown in a mixture

DENOMINATION: DOC Sicilia

WINE-GROWING AREA: Ansaldo Farm Estate - Marsala - Sicilia

NAME OF THE VINEYARD: Cipponeri vineyard

SOIL: Sandy texture, not very deep, with a good skeleton content. A yellowish, quite calcareous soil with an alkaline reaction. Down deep the typical thin layer of calcarenite rock of marine origin, which assures the precious underground storage of water. The good balance of macro nutrients provide a good vegetative strength

YEAR PLANTED: 2006

ALTITUDE: 155 m above sea level

VINEYARD EXPOSURE: South - West

VINE DENSITY PER HECTARE: 4, 545 vines 220 x 100 cm

VINE TRAINING SYSTEM: Sapling

TYPE OF PRUNING: Short Guyot

GRAPE YIELD PER HECTARE: About 50 tons

HARVEST PERIOD: Third week of September

TYPE OF HARVEST: By hand, in 15 Kg crates

FERMENTATION: With maceration in stainless steel vats, pumping over and delestage

FERMENTATION TEMPERATURE: Starting at 18°C and ending at 26 °C

SKINS CONTACT: 16 days on average

MALOLACTIC FERMENTATION: Completely carried out

AGEING: In 220 l french oak barrels for 24 months

BOTTLING: At 15°C, under controlled atmosphere (nitrogen)

TYPE OF BOTTLE: Antique Bordeaux dark glass bottle, 75 cl

TYPE OF STOPPER: Single-piece natural cork 49x26 cm

ALCOHOL CONTENT: 14% Vol.