

GREEN to the
EXTREME!



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SICCARI APPASSIMENTO TERRE SICILIANE IGP

Purato
ORGANIC · VEGAN FRIENDLY

GRAPES

75% Nero d'Avola, 20% Shiraz and a few local grape varieties (principally Frappato).

VINEYARD AREA

The Nero d'Avola and Syrah grapes are grown in organic vineyards in the **Vittoria area** to the south east of the island of Sicily. The red soil (known locally as "**ferretti**"), adds to the concentration and finesse of the wines. The grapes are **picked by hand** in mid-October.

APPASSIMENTO

We dry a proportion of the grapes on the vine, the rest we pick and dry on racks, with the utmost care.

VINIFICATION

We vinify our grapes as gently as possible. Really soft crushing follows de-stemming. Fermentation is carried out at a controlled temperature of around 22°C for a period of approximately 15 days, during which time we do very **regular pumping over** in order to extract the optimum level of colour and **soft tannins**.

After the malolactic is complete, the wine is aged in 3000 litre Slavonian oak barrels.

TASTING NOTES

Creating a red wine using the **Appassimento method** brings a whole new dimension to a wine. Siccari has a rich and complex structure, with very **soft berryish fruits** such as damsons and morello cherries, with a touch of spice. Incredibly **characterful**, Siccari has layer upon layer of intense and diverse fruit flavours, it is **voluptuous** and **silky-smooth**, with a **very long finish**.

TO SERVE

Purato Siccari is ideal with aged cheeses, roasted meats, and any red meat dishes, including game.

Purato

A range of pure and expressive wines that are **green to the extreme!**