



L'ETERNO

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2011	Red with great structure and longevity	100% Pinot Nero	Niscemi (CL)

100% Pinot Noir. L'Eterno was born from a suggestion by the great Giacomo Tachis. This noble grape variety was acquainted with the amazing ability to express itself in Sicily. On the label there is the hand of the Serpotta sculpture, whose restoration is being funded by Feudi with the help of the great Fashion Label Designers.

Tasting notes: characterised by a limpid ruby red colour with hints of garnet; rich aroma of berries and violets with spicy and tobacco notes. A soft and full-bodied wine, with a tannin that never displays hints of bitterness and a perceptible and captivating flavour.

Pairing: a wine that lends itself well to various pairings, excellent with first courses of varying degrees of succulence and second courses such as roasts or stews.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 270 mt. s.l.m.

Training system: guyot

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: first half of september

Vinification: in steel

Malolactic fermentation: done

Aging: in 100% new French oak barriques

Duration of the aging in barriques: 12 months

Duration of the aging in bottle: 6 months

Available formats: 0,75 l

