

DRÒMOS

TRECENTO

Nocera



It consists in 300 Bottles of Red Wine born of the first harvest of 300 Nocera plants placed at 300 meters on the sea level, in “contrada Drò”, a section of the ancient Greek-Roman passage that linked Peloritani mountains and the plain of Milazzo, to which we dedicate our wine name.

INFORMAZIONI TECNICHE

Classification	IGP Terre Siciliane
Grape varieties	Nocera
Production area	Sicily, Santa Lucia del Mela (Me)
Soil	Clayey / 300-350 m above sea-level
Exposure	Sud / Sud Est
Harvest month	Third ten days of September
Harvest	Manual harvest
Maceration	4 months on grape skins in Terracotta Amphora with frequent pumping over
Vinification	8 months in Terracotta Amphora
Refinement	24 months in Bottle
Alcohol content	14 % Vol.
Bottle	e 75 cl.

CARATTERISTICHE ORGANOLETTICHE

Color	Crimson red with ruby reflections
Bouquet	Red fruits hints with notes of nutmeg and creole mix pepper. Good tannic texture and dimensioned persistence on the palate.