



CDC Rosso

General Notes: The diverse peoples that set up a common home here weave a seamless mythological tapestry. The theme of this bottle is the unveiling of the Sicily of Agrigento in the inextricable synthesis of our red grapes. Vinification: The C'D'C Rosso Baglio del Cristo di Campobello is a blend of Nero d'Avola, Merlot, Cabernet and Syrah grapes that grow on the gentle slopes of Campobello di Licata, between 230 and 260 meters above sea level. Here the winery annually collects the fruits of its harvest by hand, which it stores in small boxes, ready for traditional red winemaking. The grapes macerate on their skins for 10-15 days at controlled temperature. The refinement takes place for 6 months in steel tanks and for the following 6 months in the bottle, after which it is ready to be savored.

Gastronomical Matching: The balance allows it to be a valid pairing with first courses of earth as well as meat. Excellent also with white and red meats that are not overly elaborated except in the addition of the classic Mediterranean aromas. The classic pasta with broad beans and ricotta from the Agrigento area is an excellent solution.

Product Description

Winery: Cristo di Campobello

Region: Sicily

Grape: Nero d'Avola, Merlot, Cabernet Sauvignon, Syrah

Production Area: Campobello di Licata (AG)

Appellation: IGT

Harvest Period: First and second decade of September

Soil: Limestone calcareous

Plant Breeding: Guyot

Serving Temperature: 14° - 16° C.

Alcohol Strength: 13,5%

Tasting notes: Colour: At sight it is a ruby red color rich in purple hues. Nose: The nose reveals hints of red and dark fruit in which the blackberry, raspberry, morello cherry, plum and a balsamic hint, emerge in addition to the sour cherry in syrup. Palate: On the palate it is soft, velvety and full. with non-aggressive tannins, good acidity and length.