



Burdese 2015

Denomination: Menfi DOC

70% Cabernet Sauvignon, 30% Cabernet Franc

In local dialect Burdese means from Bordeaux and recalls the classic grapes of Cabernet Sauvignon and Cabernet Franc. This is a red wine of great density, structure and balance, produced in limited quantities from selected vineyards. Burdese is a great wine for aging which offers a complexity of aromas and flavours, fruit of the Sicilian sun.

FIRST VINTAGE	DISTRICTS OF VINEYARDS	VINEYARDS	WINERY
1999	Menfi and Sambuca di Sicilia (Agrigento)	Dispensa, Maroccoli	Dispensa



VINEYARDS: Dispensa, Maroccoli.

VARIETY: DISPENSA Cabernet Sauvignon.
MAROCCOLI Cabernet Franc.

TYPE OF SOIL: DISPENSA Moderately deep, very few stones, moderately limey. MAROCCOLI Many stones, averagely chalky with abundant limey sections.

ALTITUDE: DISPENSA 75 m a.s.l.
MAROCCOLI 430 m a.s.l.

YIELD PER HECTARE: DISPENSA 75 quintals.
MAROCCOLI 60 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 4.500 vines per hectare.

HARVESTING PERIOD: DISPENSA 5 September.
MAROCCOLI 15 September.

VINIFICATION: destalking followed by 21 days of lying on the skins; after racking, maturation in new Allier oak barriques for 14 months; malolactic fermentation in wood and stainless steel.

MATURATION: in Allier oak barriques, 100% new.

BOTTLING PERIOD: second half of February.

ALCOHOL CONTENT: 13,5 % vol.

TOTAL ACIDITY: 5,25 g/l.

PH: 3,46.

AGING CAPACITY: to drink at once or age for 10-12 years.

BOTTLE SIZE: 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

TASTING NOTES: A Bordeaux made in Sicily from a selection of the best grapes of the company's vineyards. A powerful red, structured on a dense and important tannin texture balanced by a decisive alcoholic content. Tasting strength based on a ripe, very dense, rich fruit. The flavours are those of bilberry and preserved sour cherries mixed with leather which gradually develop to intense aromas of cherry, cocoa, iodine and rosemary.

MATCHING: A wine with attitude, decisive and energetic enough to be enjoyed on its own or matched with something just as strong and full of character such as casseroles or game. For a vegetarian alternative, try grilled radicchio with mature cheese or almost caramelised roast onions.