Symposio

The white soils of this ancient and noble heartland of wine making in Sicily give its products a warming mellowness and a marked mineral tone. Symposio was created as a supreme interpretation of the local terroir. Cabernet, Petit Verdot and Merlot combine – here where the civilization of Enotria had its fulcrum – gaining in brilliance and mellifluousness. This wine, matured for 18 months in medium-sized barrels, is the result of the encounter between the freshness of Cabernet, the tanginess of Petit Verdot and the fruitiness of Merlot, becoming a Mediterranean symphony that takes on notes of undergrowth and stone. It is an aristocratic wine that is ideal for accompanying refined meat dishes and typical Sicilian specialities such as pasta alla Norma or Farsumagru.

APPELLATION
Sicilia IGT

AREA
The districts of Butera and Riesi in Caltanissetta province

GRAPE
65% Cabernet Sauvignon
30% Merlot
5% Petit Verdot

ALCOHOL LEVEL
14% vol.

BOTTLE SIZE
750 ml

TYPE OF SOIL
The vineyards extend in a hilly road at an altitude of 250 to 350 meters above the sea level. The soils show a white color and are composed of limestone and organic substances. They reflect the luminous sun rays, creating an ideal microclimate around the vineyards for the grape’s ripening.

TRAINING SYSTEM
The grapes are planted following the “spalliera” method and they are pruned according to the spurred cordon method. Grapes go through the green harvest which is done manually and is key for a proper maturation. Then the manual deleaf takes place, cutting the leaves right in front of the grapes in order to develop a healthier and drier microclimate. The deleaf is done only on the side facing East, which allows the solar exposure, allowing the development and preservation of aromas in wine.

PLANT DENSITY
5,400 vines per hectare.

YIELD
4,500 Kg per hectare.

VINIFICATION AND AGEING
The grapes are picked manually during the third week of September, choosing only the best grapes. Vinification occurs separately in stainless steel tanks, according to the grape variety, at a controlled temperature followed by 30- day maturation. Then the malolactic fermentation takes place and maturation goes on for 18 months in 350 liter French oak barrels of first and second use.