



## *Secondo di Castello Solicchiata*

### *Vineyard and winery notes*

Terraced vineyards with alberello (bush) training. Hand harvested with a production of less than 200 grams of grapes per plant. After maceration in conical oak tanks, it ripens for over two years in barriques of French oak (Allier and Tronçais) and then for three years in the bottle.

### *Winemaker notes*

"We produce this wine inspired by the historic blend of the wines from Bordeaux and we have used varietals which have been present in our estate for more than 150 years.

It was Baron Felice Spitaleri himself, my ancestor and founder of the winery, who first experimented and planted them following his passion for Bordelaise vines developed over a prolonged stay in France."

(Arnaldo Spitaleri)

### *Appellation*

IGT Sicilia

### *Varietals*

80% Cabernet Franc, 10% Cabernet Sauvignon, 10% Merlot

### *Production area*

South-Western slopes of the Etna Volcano

### *Altitude*

800m s.l.m.

### *Soil type*

Volcanic formed from Etna's lava flows

### *Color*

Deep ruby red with garnet reflections

### *Bouquet*

Rich and ample, with hints of prune jam, coffee, cacao and a light balsamic note

### *Taste*

Full and powerful, with ripe and rich tannins making it velvety and harmonious