

Firriato

Santagostino

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Sicilia

WINEMAKING: Vinification is carried out in stainless steel tanks at controlled temperature, according to traditional red wine vinification method.

AGING: 8 months in American durmast barriques

THE STORY

Firriato is in the province of Trapani, one of the most magical parts of the wine region of Sicily, where centuries of vine growing have given this area a natural ability to produce wines with a strong sense of identity. Firriato's strength lies in the consistent choices it has made. Especially those that focus on nature, biodiversity, protecting the landscape and innovation.

THE ADJECTIVES

OVERALL: Seductive & complex

AROMAS / FLAVORS: Marasca cherry, rhubarb, cloves, herbs, plum, licorice, ink, tobacco leaves

MOUTHFEEL: Smooth & structured

THE SELLING POINTS

Firriato's most iconic wine

AWARDS: 92pts James Suckling

PAIRINGS: Pairs perfectly with burgers!

