

# 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!

