

# 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!

