



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 four/five years in the bottle.

Winemaker notes

"We produce this wine inspired by the historic blend of the wines from Bordeaux and we have used varieties 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 tobacco, coffee, cacao and elegant balsamic notes

Taste

Full and complex, with ripe and rich tannins making it extremely balanced and with a long deep finish