

Coccinella Aldo Viola 2018



The "Guarini Coccinella" is a pure [Syrah](#) obtained from fermentation with indigenous yeasts and aged in steel for 10 months. The result is an expressive red wine of great typicality, a real Sicilian juice. Tickle the nose with rustic notes of wild berries and Mediterranean scrub that intertwine with mineral and marine hints on a soft, rich and great taste-olfactory structure. Organic Wine, made with old style artisanal methods

Characteristics

Denomination:	Terre Siciliane IGT
Grapes:	Syrah 100%
Region:	Alcamo province, Sicily Italy
Alcohol content:	13.0%
Bottle Size:	75 cl Bottle
Vinification:	Fermentation with indigenous yeasts in steel tanks and maceration on the skins for 2 weeks
Aging:	10 months in steel and 3 months in bottle

Philosophy of production Organic, Artisanal, No added sulfites or minimum, Indigenous yeasts, Vegan Friendly

Sommelier's description:

Colour:	Red ruby
Odor:	Scent Red and black berries, plum, underbrush and marine scents

Taste Mineral, fruity, enjoyable, smooth

To drink it at its best

Service temp. 18°-20°C

Glass: Medium open goblet

Perfect for young and medium bodied red wines which don't require excessive oxygenation to open. The opening, slightly tighter than the body of the glass, favors the concentration of aromas towards the nose, enhancing the perception of aromas and limiting the dispersion

When to drink

Wine good to drink now, but that can have a beautiful evolution after resting for a while in your cellar

You can easily cellar it for 4-5 years

