

# I.C. ONE<sup>®</sup>

italian wine

*The grapes used to make this wine were carefully selected to offer the best flavors and bouquets to those who love life.*



Qualification: I.G.T. Sicilia;  
Grapes: Nero d'Avola and Syrah;  
Color: ruby red;  
Scent: elegant aromas of fruit;  
Taste: light-bodied with soft tannins;  
Alcoholic content: 13% vol.;  
Ageing: in tank and in bottle;  
Serving temperature: 17° - 19° C/63° - 67° F.

Training system: alberello, controspalliera;  
Pruning system: spur pruned cordon;  
Yield: low yield per hectare/acre;  
Harvest period: half of September;  
Altitude: 50 - 400 m/150 - 1300 feet;  
Harvesting method: traditional hand picking.

Wine-Making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, pumping over per day 2 - 3;  
Fermentation/Maceration period: 1 - 2 weeks;  
Fermentation temperature: 22° - 24° C/72° - 75° F.

## *Drink it at your leisure*

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