

## Marchese delle Saline 'Taissè' Perricone

(Terre Siciliane IGT)

100% Perricone



The Taissè Perricone is a unique mono-varietal expression of this indigenous grape, well known on the western side of Sicily. After the grapes are brought to the cellar and destemmed, they begin natural fermentation in steel tanks and are pressed after about 30-35 days. The wine is aged in 500-liter used French oak barrels for 6 months before being bottled without filtration. This fascinating grape displays an aromatic nose of spicy black pepper, juniper, marasca cherry, and plum. In the mouth, it offers supple tannins and wonderful elegance, spicy fruit, ample acidity, and a long delicious finish.

*Bon Vivant*

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