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Tenuta Rustica



**SPARVIERO**  
**TERRE SICILIANE IGT**  
**NERELLO MASCALESE 2015**



Our vineyard came to life 50 years ago,  
at the hands of Giuseppe and Antonio Fisauli.

Nowadays we have significantly reduced the quantity of grapes that we produce with respect to the past, (45 Ql/ha) which allows our plants to optimally concentrate their nutrients to obtain both perfectly ripe bunches and a high sugar content.

We conduct our agronomic management with full respect to the existing natural equilibrium. Through the traditional use of sulphur and copper, we limit the risk of downy mildew, powdery mildew and other pathogens, without ever altering the biological heritage linked to our land.

Harvesting usually takes place during the first ten days of October. During the same day the fully ripe bunches are transferred to the cellar, where the grapes are immediately separated from their stalks and then pressed.

We make our red wine based on traditional methods, that is, combining marc with fermenting grape must to produce the tannins, aroma and texture. This first stage of the alcoholic fermentation and maceration is facilitated by the periodic pumping and inoculation of the natural endogenous yeasts that drive the processes.

Racking usually takes place after 25-30 days, which ensures that the largest possible amount of the substance present in the grapes is extracted during the fermentation.

The wine is first placed in steel containers and left to mature for about 6 months. Subsequently, it is transferred into French oak barriques, which facilitate the exchange of gasses and the subsequent aging during the next 6-12 months. The beginning of spring and the consequent temperature increase favours the completion of the secondary fermentation or malolactic fermentation.

Finally, its long journey comes to a close when the "Sparviero" wine is bottled.

## SUMMARY

### VARIETY OF GRAPE

Nerello Mascalese

### VINEYARD & TERROIR

The vineyard is cultivated at an altitude of around 580 m.a.s.l. with a Southern exposure, facing Alberello / Tendone.

The vines are 50 year old, grown in medium dough with sandstone and marl residue.

### TIME OF THE HARVEST

The first ten days of October, depending on the year.

### YIELD

Grapes 45-55 Ql/ha

### VINIFICATION

Traditional maceration in contact with the skins for around 25 days. Daily pumping.

### ALCOHOLIC FERMENTATION

At a controlled temperature (max 28°C) in stainless steel tanks, adding natural endogenous yeasts.

### AGING

6 months of aging in steel tanks

6-12 months in French oak barriques

### BOTTLING

October - April

### ANNUAL PRODUCTION

The harvest of 2015: 1700 bottles

The harvest of 2016: 2600 bottles

### TASTING NOTES

Colour: ruby red with shades of burgundy and amaranth

Aroma: vanilla with hints of Amarena cherry, blackcurrants and wild berries

Flavour: intensely harmonious, soft and pleasantly tannic

### TIPS AND COMBINATIONS

Ideal with first courses, also dishes that are very flavourful and rich in meat sauces, as well as roasts, barbecues, game and matured cheeses. Serve at 18°C, in glasses with a long stem and a large bowl.