

ASSULI FURIOSO PERRICONE DOC SICILIA 2017



WINE INTRODUCTION

Perricone is cultivated in western Sicily since time immemorial. In the early twentieth century it was one of the most widespread varieties in the territory of Palermo and Trapani. Its decline began with the phylloxera invasion which practically destroyed its cultivation. Assuli decided to rediscover its value and promote it around the world. Its synonym Pignatello derives from the "pignatidare", the red aluminous lands of the Trapani area, which were so called because they were used for the manufacture of terracotta cooking pots. This is a well-balanced 100% Perricone with intense scents of ripe red fruit, graphite and violet.

APPEARANCE, AROMA AND TASTING NOTE

Intense ruby red in colour with violet hues. The aromas are full of scents of ripe red fruit, graphite and violet. The palate is well-balanced with soft tannins. It pairs perfectly with roasted meat and medium-aged cheeses.

WINE INFORMATION

Country:	Italy
Region:	Sicily
Sub Region:	Trapani Area - DOC Sicilia
Wine Type:	Red Wine
Producer:	Assuli
Wine Name:	Furioso Perricone DOC Sicilia
Vintage:	2017
Principle Grape (%):	Perricone (100)
Closure:	Cork
ABV (%):	14.00
Acid (g/L):	5.00
pH:	3.70
Winemaker name:	Lorenzo Landi
Bottle Size:	75cl
Case/Pack Size:	6x75cl

AWARDS

Tre Bicchieri:	2016, 2017
Vini d'Italia:	2020, 2021