

2020 Harmonium

Alcohol label %: 14.5 | Serving Temperature (°C): 18.0



Growing Conditions

VINEYARD LOCATION: Trapani Countryside – Borgo Guarini Estate

EXPOSURE: North-East (Cru della Ferla), South (Cru della Beccaccia) South-East (Cru della Lepre) at approximately 300 meters above sea level.

SOIL COMPOSITION: Medium texture, silty clay

TRAINING SYSTEM: Cordon trained, spur pruned/ Guyot

VINES PER HECTARE (EA): 4500

Harvest

From the first to the third ten days of September depending on the Cru

YIELD: 60/70 quintals

HARVEST: Manual collection in boxes

Winemaking

VINIFICATION METHOD: Traditional in red at controlled temperature

MALOLACTIC FERMENTATION: Completed

Aging

MATURATION: 12 months in French and American oak barriques

MATURATION BOTTLE: At least 12 months

Appearance

Deep and impenetrable ruby.

Nose

Intensely enchanted by ripe fragrances of cherries, plums and blackberries, which boldly blend with aromas reminiscent of nutmeg, pepper and dark chocolate.

The logo consists of a white square icon with a stylized 'F' inside, positioned above the word 'FIRRIATO' in a white, uppercase, sans-serif font. The entire logo is centered within a dark gray square background.

FIRRIATO

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Palate

Unparalleled body and freshness. It has a soft and enchanting entry that leaves a trail of balanced tannins on the palate.