



CUSUMANO

## 2013 Sàgana



Cusumano Winery is spearheaded by two brothers whose value of artistic excellence and passion for meticulous detail, have driven them to create a bright explosion of modern, innovative and dynamic wines. The two brothers run the operations closely with their father, Francesco Cusumano, and craft the wines with expert winemaker Mario Ronco. The wines are all estate grown and the family owns and operates more than 1,000 acres of vineyards located in different areas around Sicily This sophisticated wine is made from 100% Nero d'Avola. These grapes are harvested by hand and only the best clusters are selected from the rich, white soil vineyards of San Giacomo. Enjoy this rich, plummy wine with pizza or red meat.

**Appellation:** Sicily, DOC

**Varietals:** 100% Nero d' Avola

**Color:** Ruby red.

**Profile:** Aromas of mulberries, wet earth, and blackberry notes with a full body and velvety tannins. Smooth rich flavors of dry plums and figs wake the palate as vanilla oak lingers throughout the finish.

**Vinification:** Hand picked. Cold pressing in contact with skins followed by static clarification. Fermented in 225 liter oak barrels for 6 months followed by fining in the bottle.

**The Vineyard:** Grapes are from Salemi and Monreale zones. Located at an altitude of 820 ft. above sea level.

**Alcohol:** 14.0%

**UPC:** 086891-08242-4

**SCC:** 10086891-08242-1

**Case:**6pk/750ml

### Features:

- 100% estate-grown and produced and the grapes are 100% hand- harvested.
- Nero d'Avola grapes of Sàgana are grown in the San Giacomo vineyards of Sicily.
- Sàgana is one of the gold standards of the Cusumano portfolio, with the 2013 vintage highly anticipated.

### Benefits:

- Cusumano produces high quality and high value Sàgana with 90+pt ratings from Wine Spectator and Wine Enthusiast since the 2011 vintage.
- The San Giacomo terroir produces the peppery and dark berry unique taste of Sàgana that pairs well with many restaurant meat dishes.
- Sàgana continues to impress trade and is featured at many high profile tasting events.

