



CUSUMANO
CONTEMPORARY ARTISANS

2010 SÀGANA

The name Sàgana defines a hiding place in which the red wines were kept for long periods (like precious jewels).

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, and innovative wines! 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.

THE WINE

- APPELLATION:** Sicily, IGT
- VARIETALS:** 100% Nero d'Avola
- COLOR:** Ruby red.
- PROFILE:** Smooth rich flavors of dry plums and figs wake the palate as vanilla oak lingers throughout the finish.
- VINIFICATION:** These Nero d'Avola grapes are harvested by hand and only the best clusters are selected for vinification. De-stemmed and fermented at a temperature controlled 28°-30°C with skin contact for 10-15 days. Malolactic fermentation in small oak barrels. Aged in same oak barrels for 12 months.

THE VINEYARD: In the Butera zone at an altitude of 350 meters above sea level. 50 micro-areas have been identified in these vineyards.

ALCOHOL: 14.0%

FEATURES & BENEFITS

- ❑ All the wines are estate-grown and produced and the majority are hand-harvested.
- ❑ The family has control over every grape that is used to make the wines.
- ❑ The brothers' values and passion are infused in the making of the wines – creating modern, innovative, dynamic and artisanal product offerings for customers and consumers.

92pts

2010/WE



UPC: 086891-08242-4
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Case: 12pk/750ml
SRP: \$43.99