



VIVERA TERRA DEI SOGNI ROSSO

£20.00

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SKU: ITVTDSR

Categories: [Red](#), [Ripe & Spicy](#), [Cabernet Sauvignon](#), [Merlot](#), [Syrah / Shiraz](#), [Italy](#), [Dry](#)

A family-owned estate for several generations, Vivera is located in the northeast hillside of the Etna. This unique site, close to the heart of the volcano and the seaside, benefits ideal and atypical conditions: a volcanic soil, which bring a subacid reaction with the presence of the lava stones ; a constant breeze which removes humidity and give healthy grapes ; a forest nearby which bring freshness. Thanks to these conditions, grapes are grown organically to allow a great elegance and minerality.

In 2003, the estate reintroduced the native grape varieties of Sicily: Nerello Mascalese, Nerello Cappuccio and Carricante for the white. Vineyards are also owned in Corleone towards the western side of Sicily.

A blend of 60% Cabernet Sauvignon and 30% Syrah from the Corleone region of North-Western Sicily, plus 10% Nerello Cappuccio from the volcanic slopes of Mt Etna. Cabernet Sauvignon and Syrah grapes grow on the loamy and calcareous soil of Corleone, Nerello Cappuccio comes from the volcanic soil of Martinella vineyard in Linguaglossa.

Grape Varieties: 60% Cabernet Sauvignon, 30% Syrah, 10% Nerello Cappuccio.

Farming Practices: Contains Sulfites - Organic. A brief cold maceration to capture aroma is followed by a temperature-controlled fermentation. The wine is matured partially in

steel tanks and another part in French oak barrels for 20 months before bottling and release.

Tasting Notes: Ruby-red with intense aromas of crushed forest fruits and violets, this is medium-full bodied with a succulent yet concentrated palate with ripe, soft tannins and a lingering mineral finish.

Food Match: Ideal with grilled lamb chops with spiced lentils.

Closure: Synthetic Cork.

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