



AMMASSO - SICILIAN ROSSO



- ❖ The distinctive character of Ammasso is achieved through using the Appassimento method where the grapes are allowed to dry and lose water weight slowly over 4 weeks. This intensifies the sugars while creating unique aromas and flavors in the wine.
- ❖ Ammasso is a blend of Nero D'Avola, Nerello Muscalese, Merlot & Cabernet Sauvignon.
- ❖ This modern blend uses some very traditional wines from Sicily (Nero D'Avola & Nerello) and blends them with French varietals from Bordeaux for a fresh approach to Sicily.
- ❖ Ammasso has layers of flavor from the distinctive Appassimento style, the unique blend of grapes, and also 10 months of aging in French Oak barrels.
- ❖ You can describe the nose of blackberries and prunes and the flavor of rich red fruits like wild strawberry and cherry with spices and herbs notes.



AMMASSO - SICILIAN ROSSO



- ❖ The distinctive character of Ammasso is achieved through using the Appassimento method where the grapes are allowed to dry and lose water weight slowly over 4 weeks. This intensifies the sugars while creating unique aromas and flavors in the wine.
- ❖ Ammasso is a blend of Nero D'Avola, Nerello Muscalese, Merlot & Cabernet Sauvignon.
- ❖ This modern blend uses some very traditional wines from Sicily (Nero D'Avola & Nerello) and blends them with French varietals from Bordeaux for a fresh approach to Sicily.
- ❖ Ammasso has layers of flavor from the distinctive Appassimento style, the unique blend of grapes, and also 10 months of aging in French Oak barrels.
- ❖ You can describe the nose of blackberries and prunes and the flavor of rich red fruits like wild strawberry and cherry with spices and herbs notes.



AMMASSO - SICILIAN ROSSO



- ❖ The distinctive character of Ammasso is achieved through using the Appassimento method where the grapes are allowed to dry and lose water weight slowly over 4 weeks. This intensifies the sugars while creating unique aromas and flavors in the wine.
- ❖ Ammasso is a blend of Nero D'Avola, Nerello Muscalese, Merlot & Cabernet Sauvignon.
- ❖ This modern blend uses some very traditional wines from Sicily (Nero D'Avola & Nerello) and blends them with French varietals from Bordeaux for a fresh approach to Sicily.
- ❖ Ammasso has layers of flavor from the distinctive Appassimento style, the unique blend of grapes, and also 10 months of aging in French Oak barrels.
- ❖ You can describe the nose of blackberries and prunes and the flavor of rich red fruits like wild strawberry and cherry with spices and herbs notes.

