

CUSUMANO



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Friday, December 1, 2023

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PARTINICO SICILY ITALY

SINGLE ESTATE SERIES



ZONE OF PRODUCTION = Ficuzza, Piana degli Albanesi (PA).

EXPOSURE = South-east.

AVERAGE AGE OF VINES = 15 years.

CULTIVATION = Vines grown in hills at a density of 4500 plants per hectare.

PRODUCTION = 7500 kg of grapes per hectare.

GRAPE HARVEST = Manual, in the first ten days of September.

VINIFICATION = Cold pressing with skins and first fermentation at a temperature of 8°C for around 12 hours, soft second pressing. Cold decanting and fermentation at a temperature of 18°-20°C, period on the lees in stainless steel containers at least 4 months, and successive fining in the bottle.

COLOUR = Light straw yellow.

BOUQUET = Intense bouquet, fruity finish with apple smell and white flowers.

FLAVOUR = Fresh and balanced taste with the smell of white fruits, harmonious and pleasant.

RECOMMENDED WITH = Fish dishes, white meats and young cheeses.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: 100% INSOLIA

2018 Insolia IGT 12.0% Alc

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PARTINICO SICILY ITALY

SINGLE ESTATE SERIES



ZONE OF PRODUCTION = San Giacomo, Butera (CL).

EXPOSURE = South, south-east.

AVERAGE AGE OF VINES = 14 years.

CULTIVATION = Espallier, at a density of 5000 plants per hectare.

PRODUCTION = 7000 kg of grapes per hectare.

GRAPE HARVEST = Manual, in the first ten days of September.

VINIFICATION = De-stemming, cold maceration on the skins for two days at 5°C, fermentation at 26°-28°C with frequent re-circulation and removal of the must. Malolactic fermentation in stainless steel, and a period in contact with the fine lees of at least 5 months. Successive fining in the bottle.

COLOUR = Deep red colour with violet reflexes.

BOUQUET = Vinous with pleasant scents of undergrowth fruit and red berry, aromatic.

FLAVOUR = Harmonious and rounded, vinous, elegant and concentrated red, ripe fruit, pronounced character.

RECOMMENDED WITH = Hors-d'œuvre, appetizers, especially of sliced salame and ham, excellent for all type of Italian pasta, meats and moderately aged cheeses.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NERO D'AVOLA

2021 Nero D'Avola IGT 13.5% Alc

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PARTINICO SICILY ITALY

TERRITORIAL ESTATE SERIES



ZONE OF PRODUCTION = Monte Pietroso and Marchesa, Monreale (PA).

EXPOSURE = North.

AVERAGE AGE OF THE VINES = 6 years.

CULTIVATION = Espallier, at a density of 5000 plants per hectare.

PRODUCTION = 7500 Kg of grapes per hectare.

GRAPE HARVEST = Manual, first half of September.

VINIFICATION = Cold pressing with skins for 5 hours at 14°C, pneumatic pressing, cold decanting, fermentation at 18°-20°C, period in stainless steel containers on the fine lees for 4 months and successive fining in the bottle.

COLOUR = Straw yellow.

BOUQUET = Aromas of sliced green mango, hints of flowers, lemon peel and lavender.

FLAVOUR = Full bodied, bright acidity and a long mineral finish. Lots of peach characters in the finish.

RECOMMENDED WITH = Most seafood dishes and white meats.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: 100% GRILLO

2021 Shamaris Grillo IGT 12.5% Alc

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PARTINICO SICILY ITALY

TERRITORIAL ESTATE SERIES



ZONE OF PRODUCTION = Tenuta Presti e Pregni, Alcamo (TP).

EXPOSURE = Nero d'Avola to the south, Merlot to the south-east, Cabernet Sauvignon to the south, south-east.

AVERAGE AGE OF VINES = 15 years.

CULTIVATION = Espallier, at a density of 5000 plants per hectare.

PRODUCTION = 5000 kg of grapes per hectare.

GRAPE HARVEST = Manual, in the first ten days of September.

VINIFICATION = Elimination of stalks and fermentation at a controlled temperature of 28°-30°C for 10 to 15 days. Malolactic fermentation in barriques and fining in the same for 12 months, with successive fining in the bottle.

COLOUR = An impenetrable garnet – red colour.

BOUQUET = A full, rich perfume of jam, cocoa, spices and liquorice.

FLAVOUR = A full bodied taste with sweet tannins which make this a rich, long lasting wine, with hints of liquorice and spices which linger in your mouth.

RECOMMENDED WITH = Rich red meat dishes, ragu, game, venison.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE:

40% NERO D'AVOLA

30% MERLOT

30% CABERNET SAUVIGNON

2016 Noa DOC 15.0% Alc

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CASTIGLIONE DI SICILY ITALY

ALTA MORA SERIES



ZONE OF PRODUCTION = Milo, contrada Praino south side exposure. Castiglione di Sicilia, contrada Verzella.

AVERAGE AGE OF VINES = 15 years.

CULTIVATION = Espalier, at a density of 6,500 plants per hectare.

PRODUCTION = 6500 kg of grapes per hectare.

GRAPE HARVEST = Manual, second decade of October.

VINIFICATION = Light pneumatic pressing, static decanting and racking. Fermentation between 18 – 20 Degrees C, period in stainless steel containers on the fine lees for 4 months and successive fining in bottles.

COLOUR = Brilliant bright yellow.

BOUQUET = Aromas of lemongrass, melon, pear, peach blossom and a light herb note.

FLAVOUR = There's a nice mineral note on the palate along with green apple and loads of citrus.

RECOMMENDED WITH = Shellfish courses, raw fish, medium seasoned cheeses, vegetarian risotto and white meat.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE: 100% CARRICANTE

a native Sicilian grape, set at an altitude of 600 meters above sea level.

2021 Etna Bianco DOC 12.5% Alc

CUSUMANO

CASTIGLIONE DI SICILY ITALY

ALTA MORA SERIES



ZONE OF PRODUCTION = Castiglione di Sicilia, in the contrada Verzella, Pietramarina and Feudo di Mezzo.

AVERAGE AGE OF VINES = 20 years.

CULTIVATION = Free standing and espalier.

PRODUCTION = 7000 kg of grapes per hectare.

GRAPE HARVEST = Manual, second decade of October.

VINIFICATION = Manual harvest in cases, light pressing and destemming, maceration at 28 degrees C for 12 days. Malolactic fermentation in stainless steel containers and successive fining in barrels of 25hl.

COLOUR = Ruby red.

BOUQUET = A balanced and fruity red with delicate strawberry, dried cherry and flowers.

FLAVOUR = Full to medium bodied with fine tannins and a juicy finish.

RECOMMENDED WITH = Beef carpaccio, grilled tuna, caponata, roast beef, cold meats and etna porcini mushrooms.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: 100% NERELLO MASCALESE

a native Sicilian grape, trained in espalier and free standing in 12 hectares of vineyards set at an altitude of 600 / 800 meters above sea level.

92 Points James Suckling

Comments = Aromas of lemon, watermelon and black cherries follow through to a medium body, firm, silky tannins and a solid, bright finish. Tighter style to drink. Drink now or hold.

2019 Etna Rosso DOC 13.5% Alc