



TASTING NOTES

Deep ruby with a violet hue, the wine has a prominent fruit forward nose, presenting aromas of cherries, red forest fruit, blackcurrant, violet and a subtle liquorice note. These flavours follow onto a very fresh palate, with a bright acidity balanced perfectly by deep concentration of fruit, well-integrated soft tannins and a long sumptuous finish.

Terre Siciliane Rosso IGT Organic is a perfect accompaniment to pizzas, tomato based pasta dishes and grilled red meats.

Tavernello

Organic Rosso Terre Siciliane

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Sicily	Nero d'Avola
APPELLATION	Syrah
Terre Siciliane IGT	Merlot

WINERY

Caviro, Italy's leading wine group, was founded as a farming cooperative in 1966 in the heart of Emilia-Romagna. Their mission is to enhance winegrowers' grapes in a territory with a rich wine identity. Since their founding, the group has grown to include 13,000 winegrowers across seven Italian regions.

Tavernello is Caviro's flagship brand and is the number-one wine brand in Italy. The excellent value of Tavernello comes from combining generations of Italian tradition with modern winemaking techniques. Enjoyed by Italian families for over 30 years, the wines are approachable varietals and blends that celebrate and represent the Italian lifestyle. The exceptional quality and value for money makes Tavernello's wines ideal everyday drinkers.

As a cooperative, Caviro is dedicated to sustainability with the vision of managing the land so it can be passed on to future generations. They have received leading sustainability awards for their holistic and dedicated approach to economic, social, and environmental sustainability, adding even more value to every glass of Tavernello.

CULTIVATION

Harvested by hand across the Petrosino commune in Sicily.

VINIFICATION

Grapes are destemmed and crushed. Skin contact takes place for 8 to 10 days. Fermented in stainless steel tanks for ten days with subsequent racking and malolactic fermentation.

AGING

The wine is then stored in Inox stainless steel tanks for 3 months before fining and bottling.