TINDAL
WINE MERCHANTS

Trisole Nerello Mascalese, Cantine Birgi



Product code	BIo3ZZRC
Grapes	
Country	ITALY
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Cantine Birgi
Vintage	2024

Vegan Vegetarian

Tasting Notes

The Nerello Mascalese showcases a brilliant ruby red color. On the nose, it offers aromas of red berries like cherry and raspberry, with delicate floral notes of violet and hints of earthiness and subtle spice. On the palate, the wine is medium-bodied with smooth tannins, vibrant acidity, and flavors of red fruit, earthy minerality, and a touch of herbs. The finish is fresh and lingering, with a hint of smoke and a savory, mineral character.

Winemaking

Nerello Mascalese thrives in the soils of Marsala, benefiting from the island's warm, dry climate and cool winds. The grape is known for its slow ripening, which allows it to develop complex aromas and balanced acidity. Traditionally, it is fermented in stainless steel or large oak barrels, preserving its fresh fruit character while adding subtle depth. The wine reflects the terroir with its distinctive mineral and earthy qualities.

Awards

WINE HUNTER - SLOW WINE