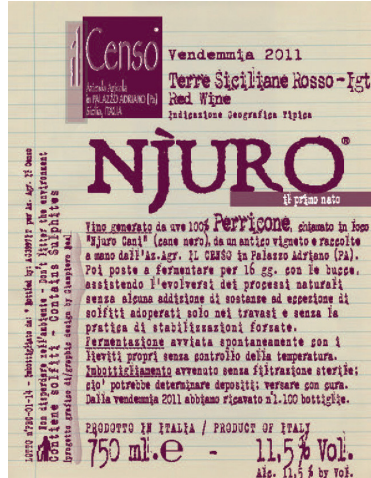


# Il Censo



## Njuro



### At a Glance:

- **Appellation:** IGT Terre Siciliane Rosso
- **Uvaggio:** Perricone (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 11.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From north-facing slopes in the Sicani mountains (650 meter elevation) near the village of Palazzo Adriana.
- **Soil Types and Compositions:** Sandy and iron-rich clay topsoils, volcanic bedrock
- **Vine Age, Training, and Density:** Average age 10 years old, planted in Guyot
- **Average Yields:** c. 20 hl/ha
- **Average Harvest Date and Type:** Manual, usually in the first week of October

### In The Cellar:

- **Fermentation:** After destemming and crushing, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 2-3 weeks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine remains on its fine lees until bottling.
- **Malolactic Fermentation:** Occurs spontaneously in stainless-steel tank after alcoholic fermentation
- **Élevage:** 2 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 65 mg/l free sulfur on release.

### In The Glass:

Known locally as the black dog (*Il njuro cane*), the Perricone variety gives wines that present a mouthful of brambly dark fruit, raspberry leaf, fennel, and spices. Its palate dominates with deep, cutting, mineral tannins and charming rusticity. Low in alcohol but deep in color, its depth and power faithfully display Sicily's excitingly yet-to-be-discovered terroir.