



Kammuca | Red

I.G.P. - TERRE SICILIANE



INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection
Check your local council guidelines. Separate components and dispose of properly.		

TYPE: Still red I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

BLEND: A blend of native Sicilian red grape varieties. A masterful, carefully crafted synergy uniting the island's most traditional and charismatic black grape varieties—true oenological monuments of Sicily—each offering intense and wonderfully aromatic qualities. Celebrated for its remarkable freshness and exceptional drinkability, this outstanding blend is vinified entirely in stainless steel to create a red wine with a dynamic, agile, and carefree character. It represents a contemporary winemaking choice that fuses Sicily's deep historical roots into a profile that is accessible, immediate, and of excellent quality—far removed from passing trends.

COLOR: The wine displays a deep red hue, enriched by intense, elegant ruby highlights of extraordinary vibrancy and visual brilliance, traversed and enhanced by youthful nuances—sharp and clear as shafts of light. This bold, cheerful, and inviting chromatic tapestry visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity foreshadows the natural freshness and balance revealed upon tasting, creating a captivating visual impact that evokes the warmth of the Sicilian sun reflected on the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately appealing olfactory alchemy, where precise varietal characteristics blend with a fresh, vibrant aromatic poetry. The initial impression is intensely enveloping, revealing a unique profile in which the crisp flesh of Mediterranean exotic fruit meets distinct, invigorating balsamic notes that evoke coastal scrubland and the open air. With aeration, the aromatic structure evolves in perfect harmony, unveiling rich notes of ripe red berries, all complemented by a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly easy-drinking, harmonious, fresh, and agile. The sip transforms into pure liquid energy—elegant and lively—revealing a flavor profile of remarkable finesse and intensity, underpinned by vibrant, refreshing acidity. Casting aside any heaviness or aggressive tannins in favor of fluid, overall smoothness, the tasting experience culminates in elegant, refined spicy notes on the finish. It is a gentle embrace that captivates the palate, leading to a clean, thirst-quenching finish of excellent persistence, leaving the palate enchanted, refreshed, and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily—a prime location situated at an ideal altitude of 350 meters above sea level. Up here, amidst endless skies, constant yet elegant sea breezes and a significant diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow, while preserving the cluster's original fragrance.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving peak production excellence and preserving delicate fruity aromas. The selected grapes come from counter-espalier vineyards trained using the Guyot system—a distinguished method that ensures a perfectly balanced relationship between vine growth and fruit production.

This skillful geometric layout allows each plant to benefit from optimal sunlight and constant airflow, yielding intact, healthy berries rich in the natural acidity essential for fresh, easy-drinking, and lighthearted red wines.

HARVEST: Nature's perfect rhythm culminates in mid-September—the ideal moment when the ripening of indigenous red grapes reaches a perfect balance between sugars and distinctive varietal acidity. It is at this precise juncture, as the clusters achieve masterful phenolic maturity, that the raw material is selected through a careful, deliberate, and timely harvest, aimed at preserving the absolute integrity and primary aromas of every single berry.

WINEMAKING TECHNIQUE: The wine's profile takes shape entirely within temperature-controlled stainless steel tanks; the use of wood is strictly avoided to preserve the exuberant purity of the fruit and its distinctive marine character. Following a careful selection of the best grapes at peak ripeness, gentle crushing and destemming are performed. The grapes then undergo maceration for approximately 8–10 days at a strictly controlled temperature—a modern winemaking approach that enhances the red wine's youthful vibrancy, stability, and clarity prior to its protected bottling.

ALCOHOL CONTENT: 12.50% Vol. A beautifully balanced, light alcohol level for a red wine—precisely calibrated to support its agile, thirst-quenching structure—delivering exceptional drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 18°C. The optimal temperature to allow the youthful, balsamic, and fruity bouquet to unfold in perfect harmony, and for the vibrant acidity to spread across the palate with maximum freshness and smoothness.

FOOD PAIRINGS: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase absolute culinary versatility. It pairs excellently with first courses and meat dishes—whether roasted or prepared according to tradition—and shines alongside a selection of flavorful cheeses, hearty aperitifs, or mixed sharing platters enjoyed with friends. Each glass creates an unbreakable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

Evolution and Longevity: This red wine derives its greatest strength from its youth and savory character, expressing the peak of its fragrance and fruity exuberance within an optimal window of 5–6 years from bottling. When stored under proper conditions of temperature and darkness, it retains its crisp profile, the smoothness of its firm tannins, and its lively flow, offering a consistently fresh, spirited, and vibrant drinking experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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