

REAL PLACES

SQUADRA

REAL WINE

There is no better way to discover the heart and soul of Italy than to pedal your way through the countryside, experiencing the authenticity of its many regions through crisp breezes, remarkable landscapes, and the road — shared with warm-hearted locals. Our Squadra, composed of a Master Sommelier, an award-winning chef, and an industry veteran, have been crisscrossing the winding roads of Italy for the past twenty years and, every now and then, we get off our bikes and discover something magical. **These are the wines of Squadra.**



ROSSO 2015

When it comes to climates suited for growing grapes, the island of Sicily is unrivaled. This rosso highlights the region's typical red varietals creating a wine that is equally delicious as it is captivating.

ALC BY VOL: 13%

BLEND: 90% Nero D'Avola, 10% Nerelo Mascalese

VOLUME: 750ml

DENOMINATION: Terre Siciliane IGT

AGING: Stainless steel and cement vats

VINE TRAINING: Guyot

VINIFICATION: 48 hours of skin contact in temperature controlled stainless steel tanks. Fermentation lasts 14 days.

APPEARANCE: Ruby red to violet

AROMATICS: Bright red and black berries.

SERVING TEMPERATURE: 65°F

PAIRINGS: Rosemary lamb skewers, grilled skirt steak with pesto, and Pecorino cheese.