



Vineyard area:

Gibellina hills, between 100 and 200 meters above sea level

Pruning system: Guyot - spurred cordon

ALCOHOLIC CONTENT: 13 % vol

Soil:

Shallow soils of medium texture calcareous clay with a good content of organic matter and iron.

Winemaking:

Nero d'Avola organic harvested by phenolic ripeness. Fermentation is conducted for 12-15 days at 24-30°C with daily pump-overs . The wine is matured in stainless steel tanks and minimal oak contact to preserve fruit freshness.

Tasting notes:

This wine expresses its spicy notes combined with fruity notes and give to the palate a perfect wine soft, elegant and persistent. Ideal with red meats, cold cuts and cheese.

Made with Organic Grapes