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ORGANIC WINE

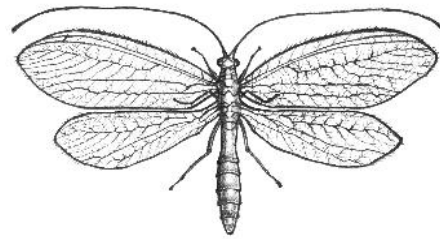


SICILIA

controlled origin denomination

NERO D'AVOLA

il Nero



Nero d'Avola is picked in small cages and let drying from 20 to 30 days, then crushed and fermented in stainless steel tanks at 24° C. After 15 days of maceration the wine is drained in to a tank, where it remained for 6 to 8 months. Once the wine is ready, it went through a light fining, a filtration and a sterile bottling.

GRAPES: Nero d'Avola

PRODUCTION ZONE: Inland southwestern vineyards of Sicily

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 14% Vol.

RESIDUAL SUGARS: 4 g/l.

CHARACTERISTICS: Deep crimson color with ruby hue. Ripe profile of ripe plum & cherry with a hint of christmas fruitcake. Full- bodied, silky texture with fine tannins that melt with the soft acidity.

SERVING SUGGESTIONS: Game, grilled red meat, roasted meat.

SERVING TEMPERATURE: 18°C