

Organic

# NERO D'AVOLA



**Product:** Nero d'Avola - DOC Sicily  
**Cultivation:** Organic farming  
**Place of production:** Contrada Scanza - Bruca (TP)

**Grape variety:** 100% Nero d'Avola

**Bottle:** 750 ml

**Units per box:** 6 bottles

**Soil:** flat, mainly sandy

**Elevation:** 350 m. above sea level

**Year of planting:** 2008

**Vine training system:** espalier with Guyot pruning

**Plants per hectare:** 3,200

**Yield per hectare:** 7,000 kg

**Harvest period:** manual harvest in the first 10 days of September with grape selection

**Vinification:** maceration of approximately 12 days at controlled temperature, aging for 8 months in steel tanks and for at least 3 months in bottle

**Organoleptic properties:** ruby red colour with purple reflections; nose with intense and fresh notes of red fruit and with slight balsamic scents; the mouthfeel has a nice structure and freshness.