



Variety Nero d'Avola
Appellation Terre Siciliane IGT
Color soft pink
Aromatics floral notes of roses, followed by fruity hints of pomegranate
Taste full-bodied, harmonic with good acidity
ABV 12,50% by Vol.

Production area Jato River Valley (Palermo)
Altitude 400/500 m, 1300/1640 ft
Training system vertical-trained, Guyot
Yield 70 hl / 1850 gal per hectare / 718 gal per acre
Harvest by hand - 1st decade of September
Vinification in white with soft pressing, cold static decantation
Fermentation time 2-3 weeks
Fermentation Temp. 13-15 °C / 55-59 °F
Maturation in steel 5-6 months and 2 months in bottle

Pairing fish first courses, white meat and grilled vegetables

Serving temperature 11 °C / 52 °F

Bottle size 750ml
Ean bottle 8033706080351
Bottle per case 6
Empty bottle weight 650 gr / 22,92 oz
Pallet size 80 x 120 eur-pallet
Cases per pallet 105



FRESH AND DELICATE
AS MOUNTAIN ROSES WOULD BE.