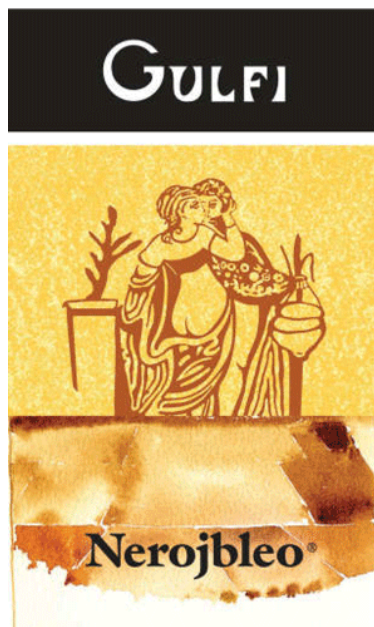


NEROJBLEO®

DOC Sicilia Rosso.

TECHNICAL
SHEET



Appellation:

DOC Sicilia Rosso

Region:

Chiaramonte Gulfi (Ragusa) – Monti Iblei.

Vineyards:

Different vineyards located in the countryside of Chiaramonte Gulfi and Ragoletì.

Vine training system:

organic, without irrigation

Altitude:

450 m a.s.l.

Climate:

temperate mediterranean

Type of soil:

limestone clay

Variety:

Nero d'Avola 100% *according to Alberello training system.*

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa (near Ragusa) where it has been selected by local growers several hundred years ago.

Plant density:

8000 vines per hectare

Yield per Hectare:

80 quintals

Vinification:

Grapes, harvested in late September, start fermentation into red wine through a long maceration on their skins. The wine is aged in barriques and tonneaux of French oak, capacity 225L and 500L for 12 months.

Aging:

In bottle for at least one year.

ORGANOLEPTIC
PROPERTIES

Colour: intense ruby red

Nose: ethereal, intense, characteristic, red fruits with hints of vanilla

Palate: elegant harmonious, lingering on the palate

Serving temperature: 18-20°C

Matching: excellent with red meat, game and matured cheese

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C

Aging capacity: its characteristics remain unchanged for a long time in bottle before becoming more austere and mature after 3-4 years after harvest.

Safra 2010. Prova em 16/05/2019. Decanter Wine Day Curitiba .

