

# Nero d'Avola



## Maquè

*Perricone and Nero D'Avola grapes fermented together in open 50hl oak-wood vats for twenty days, without additional fermenting agents and sulphites, with a lengthy maceration period. Soft pressing in a hydraulic press.*

---

Grape variety :	Nero d'Avola and Perricone
Fermentation :	50 hl Oak-wood vats
Yield for hectare :	60 qli
Total acidity :	6.3
Alcohol :	13% Ph 3,4
Residual sugar :	2,3 g/l
Total sulphites :	40 mg/l