

MAQUÈ 2016

NERO D'AVOLA

Grape variety ·	Nero d'Avola and Perricone
Breeding ·	Guyot
Fermentation ·	Cement tanks
Ageing ·	Oak-wood vats
Yield for hectare ·	60 qli
Total acidity ·	5,6
Alcohol ·	13% · Ph 3,3
Residual sugar ·	1,9 g/l
Total sulphites ·	40 mg/l

Nero d 'Avola and Perricone fermented in concrete vats for ten days, prolonged maceration with the skins of perricone soft pressed in hydraulic press.

