

## AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Nero d'Avola 100%
Altitude	· 450 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Medium-textured clayey tendency soil.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 70 q
Harvest period	· II° decade of October
Harvest method	· By hand

## OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, cold pre-fermentative maceration, fermentation at controlled temperature with indigenous yeasts.
Maceration	· 10-12 days.
Malolactic fermentation	· In concrete.
Aging	· 12 months in 25 hl untoasted oak barrels.
Aging in bottle	· 6 months

## ANALYTICAL DATA

Total acidity	· 5,3 g/l
pH	· 3,30
Alcohol	· 13% vol.
Dry extract	· 33 g/l
Total SO <sub>2</sub>	· +/- 20 mg/l

## ORGANOLEPTIC PROPERTIES

COLOUR	· Ruby with purple hue.
AROMA	· Fruity with hints of cherry, violet and small red berries.
TASTE	· Complex structure, fine grained and rounded tannins. Long finish.
FOOD PAIRINGS	· Cold cuts and cheese platter, white and red meats, stews.
SERVING TEMP.	· 16°C

