

ORGANIC WINE



ANTURA

Nero d'Avola organic



DESCRIPTION:

Ruby-red colour wine with a wide and fruity bouquet; intense taste and full of personality. Combines with cheese and cold cuts.



CLASSIFICATION:

D.O.P. Sicilia Riserva

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Nero d'Avola organic

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in spurred cordon

AGE OF VINEYARD:

15 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

10 days maceration with marcs and fermentation at controlled temperature

AGEING:

*12 months in barrique
12 months in bottle*

ALCOHOL:

14,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

16° – 18°