

WINES.com



Wolf

## Ethnicity

Nationality

Place of birth

## Distinctive signs

- Purple red color
- Red berries and plum aromas
- Spices
- Velvety palate

## Best matches

- Red Meat
- Pasta
- Pizza

>>>>>>>>>>>>>>> Serve: 64°F - 18°C <<<<<<<<<<<<<<<<<

## MY ROOTS

Nature is very kind in Sicily, giving perfect conditions for organic grape-growing. My grapes grow on hillside slopes in the Trapani area, north of Marsala, to the extreme west. The Sicilian climate ensures wonderfully ripe grapes, which are picked at the optimum time. Then they are very gently pressed. During the early stages of fermentation, which takes for around 15 days at a controlled temperature of approximately 28°C, a lot of pumping over is done to extract the right amount of colour and soft tannins. Once fermentation is finished, the wine is racked off and malolactic takes place.

## WHAT DOES ORGANIC MEAN?

Organic production is an overall system of farm management and food production that combines best environmental and climate action practices, a high level of biodiversity, the preservation of natural resources and the application of high animal welfare standards and high production standards in line with the demand of a growing number of consumers for products produced using natural substances and processes. Organic production thus plays a dual societal role, where, on the one hand, it provides for a specific market responding to consumer demand for organic products and, on the other hand, it delivers publicly available goods that contribute to the protection of the environment and animal welfare, as well as to rural development.

Regulation (eu) 2018/848 of the european parliament and of the council of 30 may 2018

## APPELLATION

Nero d'Avola – Sicilia DOC ( PDO )

## MY ANALYSIS

Alcohol: 13.5%

Total acidity: 3.7 g/L

Residual sugar : 9.7 g/L