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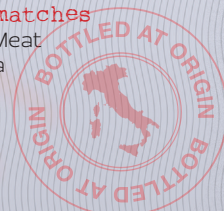


NERO D'AVOLA



Place of birth
Western Sicily

- Red Meat
- Pasta
- Pizza



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

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.

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

Nero d'Avola – Sicilia DOC (PDO)

Alcohol : 13.5%
Total acidity : 3.7 g/L
Residual sugar : 9.7 g/L