

# NEROJBLEO®

DOC Sicilia Rosso.

## TECHNICAL SHEET



## ORGANOLEPTIC PROPERTIES

### Appellation:

DOC Sicilia Rosso

### Region:

Chiaramonte Gulfi (Ragusa) – Monti Iblei.

### Vineyards:

Different vineyards located in the countryside of Chiaramonte Gulfi and Ragoletti.

### Vine training system:

organic, without irrigation

### Altitude:

450 m a.s.l.

### Climate:

temperate mediterranean

### Type of soil:

limestone clay

### Variety:

Nero d'Avola 100% according to Alberello training system.

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa (near Ragusa) where it has been selected by local growers several hundred years ago.

### Plant density:

8000 vines per hectare

### Yield per Hectare:

80 quintals

### Vinification:

Grapes, harvested in late September, start fermentation into red wine through a long maceration on their skins. The wine is aged in barriques and tonneaux of French oak, capacity 225L and 500L for 12 months.

### Aging:

In bottle for at least one year.

**Colour:** intense ruby red

**Nose:** ethereal, intense, characteristic, red fruits with hints of vanilla

**Palate:** elegant harmonious, lingering on the palate

**Serving temperature:** 18-20°C

**Matching:** excellent with red meat, game and matured cheese

**Storage:** horizontal in a cool place at a constant temperature not exceeding 18°C

**Aging capacity:** its characteristics remain unchanged for a long time in bottle before becoming more austere and mature after 3-4 years after harvest.