

ROSSOJBLEO®

DOC Sicilia Rosso.

TECHNICAL SHEET



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 short maceration at a controlled temperature

Aging:

Malolactic in stainless steel tanks. The wine is released after a few months of aging in the bottle.

ORGANOLEPTIC PROPERTIES

Colour: ruby red with violet hints

Nose: characteristic, of red fruits

Palate: elegant harmonious, lingering on the palate

Serving temperature: 16°C

Matching: excellent with first courses, white meat and fish

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

Aging capacity: it is a young and immediately drinkable wine, it can still evolve for a few years in the bottle.