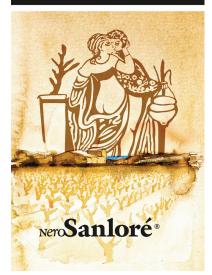
NEROSANLORE® DOC Sicilia Rosso.

TECHNICAL SHEET





ORGANOLEPTIC PROPERTIES Appellation: DOC Sicilia Rosso Region: Pachino (Siracusa) Val di Noto. Vinevards: Vigna San Lorenzo, located in the homonymous district of Pachino, is one of the most popular in Val di Noto Vine training system: traditional, organic, without irrigation Altitude: 10 m a.s.l. Climate: temperate warm mediterranean Type of soil: red sandy soil 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 where it has been selected by local growers several hundred years ago. Plant density: 8000 vines per hectare Yield per Hectare: 40 guintals Vinification: Grapes of Nero d'Avola, harvested in the second half of September, start fermentation into red wine through a long maceration on their skins. Maturation: After the malolactic, the wine is poured in small barrels, capacity 500L, where it remains for about two years. Aging: In bottle for at least one year. Colour: intense ruby red with violet hints Nose: complex, red fruits, flowers Palate: elegant, fruity flavour, balanced, lingering on the palate Serving temperature: 18°C Matching: excellent with red meat, game and matured cheeses 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.



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