

ORGANIC WINE



RASULA

Nero d'Avola organic



DESCRIPTION:

The dialect format "Rasula" is the literally neraning for the passage between two vineyards.

Ruby-red colour wine with a wide and fruity bouquet; intense taste and full of personality. Combines with cheese and cold cuts.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Nero d'Avola organic

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in spurred cordon

AGE OF VINEYARD:

15 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

10 days maceration with marcs and fermentation at controlled temperature

AGEING:

3 months in steel and 3/6 months in bottle

ALCOHOL:

13,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

16° - 18°