



ORGANIC WINE



VIGNA DI PETTINEO

Nero d'Avola organic



VITTORIA

DESCRIPTION:

From Pettineo's vineyards, all along, come magnificent grapes Nero d'Avola. The best grapes are carefully selected one by one with our hands.

The extraordinary result of our hard work is a wine which is red cherry coloured and characterised also by some purple nuances and scents of red berry fruits. It's a wine with a full bodied and soft taste with a long and persistent aftertaste.



CLASSIFICATION:

D.O.P. Vittoria

VINEYARD LOCATION:

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Nero d'Avola organic

TRAINING SYSTEM:

Trained with bush system

AGE OF VINEYARD:

20 - 25 years

YIELD PER HECTARE:

50 Q.

VINIFICATION:

15 days maceration with marcs and fermentation at controlled temperature

AGEING:

9 months in steel and 3/6 months in bottle

ALCOHOL:

13,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

16° - 18°