

AMONGAE

ORGANIC WINE



Nero d'Avola organic, Cabernet Sauvignon organic, Merlot organic



DESCRIZIONE:

AMONGAE® is the name of an ancient Greek goblet to which mythology assigns the virtue of truth.

This red wine is obtained by selecting the best native and international grapes of Sicily. The aromatic concentration of red berry fruit is enriched by spicy and balsamic notes thanks to aging in French oak barrels.



CLASSIFICATION:

D.O.P Sicilia Riserva

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

*60% Nero d'Avola organic
25% Cabernet Sauvignon organic
15% Merlot organic*

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in Guyot

AGE OF VINEYARD:

20 - 25 years

YIELD PER HECTARE:

75 Q.

VINIFICATION:

15 days maceration with marcs and fermentation at controlled temperature

AGEING:

14 months in barrique and 12 months in bottle

ALCOHOL:

14,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

16° - 18°