

ORGANIC WINE



RASULA

Nero d'Avola organic



DESCRIPTION

The dialect format "Rasula" is the literally neranining 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

D.O.P. Sicilia

VINEYARD LOCATION

Hyblean Hills

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Nero d'Avola organic

TRAINING SYSTEM

counter-espalier, Guyot

AGE OF VINEYARD

15 years

YIELD PER HECTARE

100 Q.

VINIFICATION

10 days maceration with marcs and fermentation at controlled temperature

AGEING

6 months in steel and 3/6 months in bottle

ALCOHOL

13,5% vol.

FORMATS

bottle cl. 75

SERVING TEMPERATURE

16° - 18°