



## Nero d'Avola

*The Vaccaro bio line is born from the need to blend a conscious, ethical and sustainable lifestyle in a virtuous symbiosis between man and environment. A choice that allows us to offer high quality wines that enhance the aromas of the grapes and the varietal characteristics.*

*This is our way of finding harmony with nature and affirming our love for the aromas and flavors of a pristine, uncorrupted land from the insane actions of humans: we cultivate respect for the land to leave it unchanged for those who, after us, will follow in our footsteps.*

<i>Classification</i>	Sicilia DOC
<i>Varieties</i>	100% Nero d'Avola
<i>Alcohol by volume</i>	13,5% (The alcohol content is indicative and may vary by +/- 0.50% by vol.)
<i>Area of production</i>	Salaparuta, 400 masl, southeast aspect
<i>Soil</i>	Alluvial and deep soils, medium texture. Good content of organic matter.
<i>Training and pruning</i>	Upwards-Trained vertical trellis, Guyot
<i>Yield per hectare</i>	8000 kg per hectare
<i>Vinification</i>	Maceration lasts 12-15 days at 26 °C with daily pump-overs. After racking, it is aged in steel for about 2 months.
<i>Organoleptic characteristics</i>	Deep red color with ruby hues. To the nose it recalls notes of coffee, currants and herbs. In the mouth it is full, with intense tannins. Overall it is lingering and balanced. It matches perfectly with cold cuts and all meat dishes
<i>Pairings</i>	
<b>PACKAGING</b>	
<i>Btl capacity</i>	750ml
<i>Btl weight, empty</i>	600g
<i>Btl x crate</i>	6
<i>Crate gross weight</i>	8,100 kg
<i>Pallet dimensions</i>	80x120 cm (eur)
<i>Crates per pallet</i>	100 (20 ctx per row)
<i>Ean</i>	8032754900932

