



VACCARO

Winery since 1970

Organic Line



### *Nero d'Avola - Merlot*

*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>	70% Nero d'Avola 30% Merlot
<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 of nero d'avola/ 7000 kg per hectare of merlot
<i>Vinification</i>	Maceration lasts 12-15 days at 26 °c. After racking, it is aged in oak barrels until the characteristics sought are achieved.
<i>Organoleptic characteristics</i>	Deep red color with shades of pomegranate red. To the nose it releases notes of red berries. In the mouth it is well-bodied. The tannins are lingering. Overall it is well balanced.
<i>Pairings</i>	It matches perfectly with meat dishes.
<b>PACKAGING</b>	
<i>Btl capacity</i>	750 ml
<i>Btl weight, empty</i>	600 g
<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>	8032754901007

