



VACCARO

Winery since 1970

Organic Line



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>	12.5 % (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>	7000 kg per hectare
<i>Vinification</i>	After harvest, fermentation takes place in stainless steel silos at approximately 12-14 °c for 24 days.
<i>Organoleptic characteristics</i>	Pink color with light coppery. On the nose the wine is fresh. In the mouth it has a good body and stands out for a certain minerality highlighted by an acid-crisp hint.
<i>Pairings</i>	It matches well with cold appetizers of seafood and marinated fish.
PACKAGING	
<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 ct x row)
<i>Ean</i>	8032754901236

