



VACCARO

Winery since 1970

Top Line



Zoe

Tradition is our watchword. Ever since our family has been making wine, we have endeavored to revive traditions in the full respect of the ancient values and preserve all the rich heritage of the past revisiting it with a modern twist. Timè, Eycos, Sofè and Zoe are ancient greek words meaning respect, pride, wisdom and family: the values to which we have dedicated the wines of our high-end line. Wines are a means of expressing the rediscovery of noble sentiments worth sharing.

<i>Classification</i>	DOC Salaparuta
<i>Varieties</i>	70% Nero d'Avola 30% Merlot
<i>Alcohol by volume</i>	14 % (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>	9000 kg per hectare of nero d'avola/ 7000 kg per hectare of merlot
<i>Vinification</i>	Maceration lasts 15-18 days at 26 °c. After racking, it is aged in oak barrels until the characteristics sought are achieved.
<i>Organoleptic characteristics</i>	Elegant and sumptuous like an old family portrait that has a mysterious charm. Well-bodied and persistent like the strong ties of a genuine sicilian family. A perfect combination that unleashes intense scents of licorice and currant.
<i>Pairings</i>	Mellow and delicate, this wine is perfect for venison dishes such as veal round on a mousse of mushrooms, carrots and celery: a gift of nature reinterpreted by man to accompany important occasions.
PACKAGING	
<i>Btl capacity</i>	750 ml
<i>Btl weight, empty</i>	750g
<i>Btl x crate</i>	6
<i>Crate gross weight</i>	9 kg
<i>Pallet dimensions</i>	80x120 cm (eur)
<i>Crates per pallet</i>	100 (20 ctx per row)
<i>Ean</i>	8032754901038

