

# b.i.o

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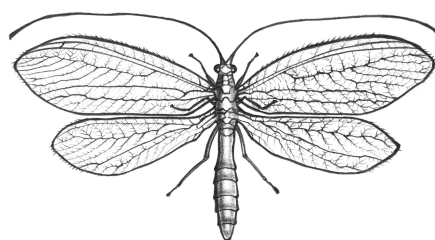
ORGANIC WINE



## SICILIA

controlled origin denomination

## NERO D'AVOLA CABERNET



*Organic Nero d'Avola and Cabernet grapes are harvested separately, pressed and fermented in steel tanks at 24°C. After 10 days of maceration the skins are separated and the wine is placed in tanks where it remains for 6-8 months.*

**GRAPES:** Nero d'Avola, Cabernet

**PRODUCTION ZONE:** Inland southwestern vineyards of Sicily

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 13.50% Vol.

**CHARACTERISTICS:** Intense red color. Notes of ripe prune and currants. Moderately structured wine with sweet tannins that are well amalgamated to the fresh acidity.

**SERVING SUGGESTIONS:** Aged cheese (at least 24 months), grilled or roasted red meat.

**SERVING TEMPERATURE:** 18°C