

# b.io

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ORGANIC WINE

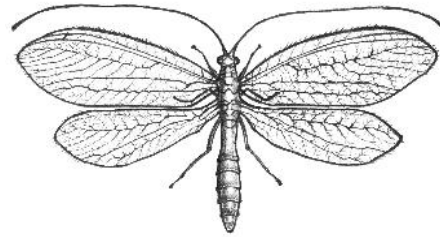


## SICILIA

controlled origin denomination

## NERO D'AVOLA

### il Nero



Nero d'Avola is picked in small cages and let drying from 20 to 30 days, then crushed and fermented in stainless steel tanks at 24° C. After 15 days of maceration the wine is drained in to a tank, where it remained for 6 to 8 months. Once the wine is ready, it went through a light fining, a filtration and a sterile bottling.

**GRAPES:** Nero d'Avola

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

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 14% Vol.

**CHARACTERISTICS:** Deep crimson color with ruby hue. Ripe profile of ripe plum & cherry with a hint of christmas fruitcake. Full- bodied, silky texture with fine tannins that melt with the soft acidity.

**SERVING SUGGESTIONS:** Game, grilled red meat, roasted meat.

**SERVING TEMPERATURE:** 18°C