

ORGANIC WINE



MELOVIVO

Nero d'Avola



DESCRIPTION

In the southeast part of Sicily, where the sea breeze contributes to the characteristics of this wine our organic Nero d'Avola is born with all its unique characteristics. With its strong character and antique origins, from the province of Siracusa in the comune of Avola, Nero d'Avola has been always cultivated around the beautiful sunny hills of the Hyblaean Mountains and it is presently cultivated in our vineyards in the province of Ragusa. It is characterized by the beautiful and deep ruby red color and profound and intense bouquet of spices and red berry fruits. The taste has full enjoyable tannins and a velvet palate, it is warm and clean. Perfect pairing with red meat or stews, fresh and mature cheeses and salami.



CLASSIFICATION

D.O.C. Sicilia

VINEYARD LOCATION

C.da Bonincontro, Vittoria

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Nero d'Avola organic

TRAINING SYSTEM

Guyot

AGE OF VINEYARD

15 years

YIELD PER HECTARE

80 Q.

VINIFICATION

15 days maceration with marcs and fermentation at controlled temperature

AGEING

*6 months in steel and
3-6 months in bottle*

ALCOHOL

13,5% vol.

SERVING TEMPERATURE

16° - 18°