



VINOLAURIA

NERELLO MASCALESE

The nerello mascalese produced in the west of Sicily is always awe and curiosity, but up to 40 years ago it was the only red grape variety found in the area! Characterized by a less rough tannin than the "cousin" of Etna, it has greater freshness and aroma thanks to specific vinifications for its characteristics.

PRODUCTION AREA: *Sambuca di Sicilia*

VARIETY: *100% Nerello Mascalese*

YIELD: *6 tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Mid September*

VINIFICATION: *Maceration at a cold temperature for 4 days. Fermentation at 60°.*

AGEING: *18 months in stainless steel tanks*

TOTAL ACIDITY: *5,7 g/l pH: 3,6*

FROM ORGANIC FARMING

