

VITA
MEDITERRANEA

NERO D'AVOLA SICILIA DOC ORGANIC VEGAN WINE



The creation of our wines is an act of love for nature: organic, vegan wines with eco-sustainable packaging, respecting man and the environment around him.

VARIETIES

Nero d'Avola.

PRODUCTION DISTRICT

Organic vineyards in Sicily.

TYPE OF SOIL

Clay soils at 300-400 metres above sea level.

TRAINING SYSTEM

Guyot.

HARVEST

The grapes are harvested in the first ten days of September after careful checks to ensure an ideal balance between sugar ripeness and acidity and colour.

WINEMAKING METHOD

The wine is vinified respecting the organic and vegan rules.

The fermentation takes place with a maceration of 15-20 days, with frequent pumping overs at controlled temperature (24-26°C). After the alcoholic fermentation, for one month the wine undergoes a light micro-oxygenation. Then through the malolactic fermentation we obtain round tannins and an intense colour.

SENSORY PROFILE

Deep ruby colour with a purple hue. On the nose, fresh notes of cherries, blackberries, raspberries and blueberries.

Full-bodied, persistent and harmonious.

RECOMMENDED CELLARING

3 years.

FOOD PAIRING

Excellent with aged cheeses, roasted white meats. For vegans: savory and spicy dishes based on cereals, legumes and vegetables.

ALLERGENS: Contains sulphites.

