



MIRAL BIO – Nero d'Avola Sicilia D.O.C. Organic

SPECIFICATIONS

Denomination	Nero d'Avola Sicilia D.O..C. Organic
Type of Wine	Red still wine
Grapes variety	100% Nero d'Avola
Production locality	Western Sicily
Altitude	300 o.s.l.
Yield per hectar	85/90 qt.
Training system	Spurred cordon and Guyot
Harvest method	Handpicked mid September
Vinification	Traditional soft-pressing and maceration at controlled temperature around 15 C. Stainless steel tank vinification, 6 months in bottle.
Bottle type and bottles per case	Conic, 6 units per case
Cases per pallet	108

ANALYTIC INFO

Alcohol content	% vol 13,00
Sugar level	g/L 1,90

INFORMATION

Service temperature	18 – 20°C
Description	Intense ruby red colour with violet hues. Complex taste of dried red fruits and berries. Velvety taste, nicely structured, long lasting.
Suggested food matching	Aged cheese, pasta, red meats.



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