



TENUTE ORESTIADI
GIBELLINA



NERELLO MASCALESE

Terre Siciliane IGP

VINEYARD AREA

Gibellina 100-300 m.a.s.l.

PRUNING

Guyot

DENSITY OF PLANTS

3800 - 4200 / hectare

YEALD PER HECTARE

13000 Kg

ALCOHOL CONTENT

13,5%

SOIL

Red earth rich in sand and skeleton (stones).

VINIFICATION

Aging in steel, it completes the maturation process in wood for 2-4 months before being bottled.

COLOR

Red tending to garnet.

NOSE

The nose reveals intense aromas, with hints of wild berries and delicate spicy notes.

PALATE

Soft and elegant finish

SERVICE TEMPERATURE

14°C

PACKAGING INFORMATION

LAYERS: 5
BOX PER LAYER: 14
BOX X PALLET: 70
GROSS WEIGHT: 14 KG
WEIGHT PALLET: 980 KG
PALLET: FUMIGATED 100 X 120

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