



TENUTE ORESTIADI
GIBELLINA



ORGANIC NERO D'AVOLA BIO

Sicilia DOC

VINEYARD AREA

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

PRUNING

Guyot

DENSITY OF PLANTS

3800-4000/hectare

YEALD PER HECTARE

13000 Kg

ALCOHOL CONTENT

13,5%

SOIL

Black soil rich in silty-clayey substances, compact and resistant to drought.

VINIFICATION

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

COLOR

Intense ruby red with violet reflections

NOSE

The olfactory bouquet is broad and elegant, with pleasant fruity notes ranging from licorice to wild berries.

PALATE

Balanced, full bodied. The finish is long, the aftertaste harmonious and persistent, the tannins soft and gentle.

SERVICE TEMPERATURE

16/18°C

PACKAGING INFORMATION

LAYERS: 5

BOX X LAYER: 14

BOX X PALLET : 70

GROSS WEIGHT: 14 KG

PALLET WEIGHT: 980 KG

PALLET: FUMIGATED 100 X 120

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