

OR ANDRERO



NERO D'AVOLA DOP ORGANIC – 77 BOTTICELLE

Grape: Nero d'Avola 100%

Alc. Vol. %: 14,5

Vintage: 2025

Residual sugar g/l: 5,0

Total acidity g/l: 6,2

Region: Sicily

Production zone: Vineyards in the area of Fauma / Realmonte - Province of Agrigento - Sicily

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature

Aging: At least 10 months in steel/oak

Yield per ha: 9000kg

Colour: Intense red color with purple reflexes

Bouquet: Intense forest fruit scents with spicy hints of vanilla and eucalyptus

Flavour: A full-bodied, deep taste but soft and fruity at the same time

SERVING SUGGESTIONS

Best enjoyed with strong flavored dishes such as grilled meat, roasted meat, game and mature cheeses.

Serving temperature 16-18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V01011A
GTIN-13 bottle	8017868000327
GTIN-13 carton	8017868000280
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	8,4
Kg/pallet	884

Contains sulphites

GMO Free

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