

VENTO

DI MARE

Made with Organic Grapes



CANTINE ERMES SOC. COOP.AGR.
C/da Salinella _ 91029 Santa Ninfa (TP), Sicilia
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Variety
NERO D'AVOLA
DOC SICILIA

Zone di produzione / Vineyard Area
Gibellina 150 m slm

Potatura / Pruning System
Guyot - spurred cordon

Densità / Density of plants
3900 - 4300 / hectare

Resa per ettaro / Yield x hectare
12500 Kg

Terreno / Soil
Relatively deep alluvial based soils of medium texture with a mix of limestone and sand. Dark soils with a good content of organic matter.

Vinificazione / Winemaking
The grapes are de-stemmed and very gently pressed to avoid any damage to the skins. The must is fermented at a controlled temperature of between 24-26°C, with frequent remontages and delestages. Malolactic fermentation is carried out in stainless steel tanks, where the wine is aged for at least 3/4 months.

Tasting notes

Vento di Mare Nero d'Avola is produced from organic grapes grown in picturesque vineyards located on the sunny island of Sicily. This wine delights with aromas of plum and wild berry fruit that stay fresh through the well balanced finish.

Packaging Information:

Bt per case: 12

Layer : 5

Box on layer : 14

Box per pallet: 70

Dim. cassa/ Dim case: 331x251x310

Peso lordo / Gross weight: 14,50 kg

Peso pallet / Pallet weight: 1035 kg

Pallet: 170x 120 x 100 FUMIGAT

EAN Bottle: 8033765258524

EAN 14 Box: 80337652585248



IT BIO 007
Agricoltura Italia

CERTIFIED ORGANIC BY / CERTIFIÉ BIOLOGIQUE
PAR BIOAGRICERT SRL IT-BIO-007
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MOSCATO
Semi Sparkling Wine



GRILLO
Sicilia Doc



PINOT GRIGIO
Terre Siciliane IGP



NERELLO MASCALESE
Terre Siciliane IGP



NERO D'AVOLA
Sicilia Doc



PINOT NOIR
Terre Siciliane IGP

VISUAL DISPLAY

