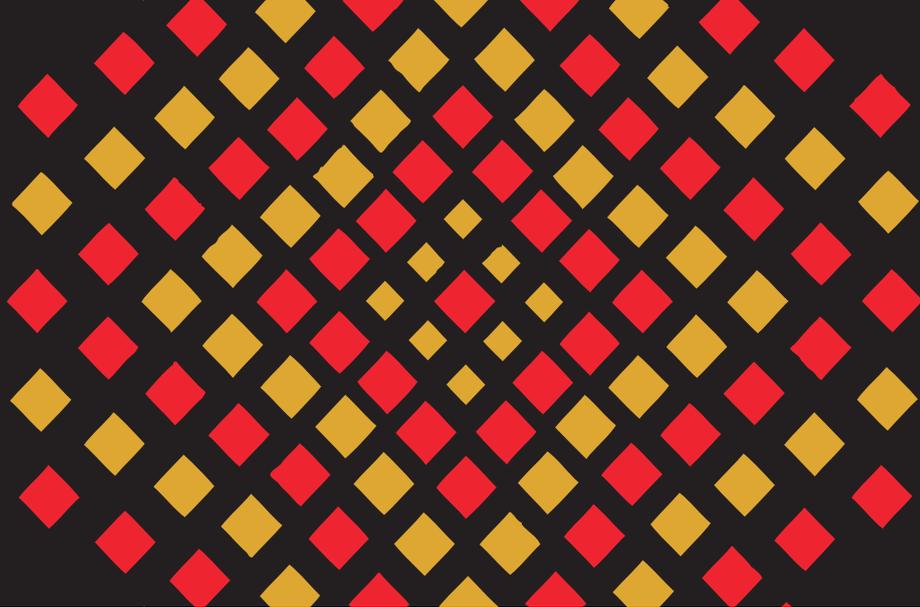


# CADEMUSA

*Made with Organic Grapes*



**NERO D'AVOLA - SYRAH**  
DOC SICILIA  
Vin Biologique

**Vineyard Area**

Gibellina hills, between 200 and 300 meters above sea level

**Pruning**

Guyot

**Density of plants**

3800 - 4200 / hectare

**Alcoholic content**

13 % vol

**Yield x hectare**

9500 Kg

**Soil**

Shallow soils of medium texture calcareous clay.

**Winemaking**

The grapes are destemmed 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 oak barriques, where the wine is aged for at least 6 months.

**Tasting notes**

The color is intense ruby red with garnet reflections. This wine has a bouquet, complex, refined and elegant, enhanced by hints of mineral and wild berries nicely integrated with delicate hints of spices. In the palate is fresh with soft balanced tannins and a long finish.

**Packaging information:**

Bottle size: 75 cl

Bt per case: 12

Shelves: 5

Cases per shelf: 14

Cases per pallet: 70

Pallet: 122 x 102 CHEP



CERTIFIÉ BIOLOGIQUE  
PAR BIOAGRICERT SRL IT-BIO-007



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