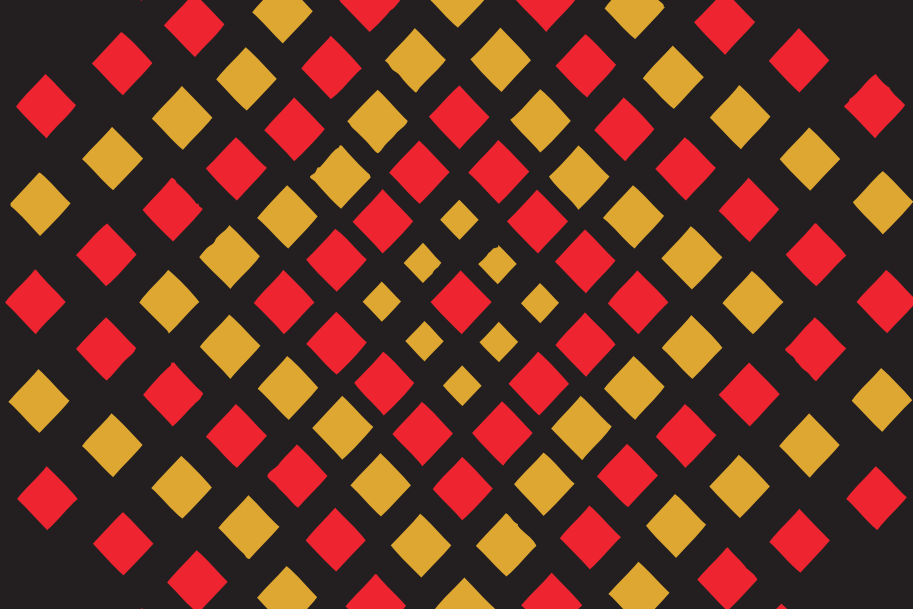


CADEMUSA

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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