

VINO LAURIA

NERELLO MASCALESE

Sicily , Italy



Millésime	2015
Appellation	IGP Nerello Mascalese
Lieu, Lieux-Dits	Zio Paolo-Fianobile
Sols	Clay
Altitude Des Vignes	500 meters above sea level
Orientation	South-East
Cépages	100% Nerello mascalese
Viticulture	Organic
Palissage	Vertically trellised
Pi/Hect	4 000 pi/ha
HI/Hect	6 Tonnes/Acres
Vendanges	Hand harvested
Vinification	Cold maceration for 24 hours. Fermentation for 10 days at 15 ° c
Levures	Indigenous
Élevage	6 months in Stainless steel
Volume D'alcool	12% alc./vol.
Sulfites	60 mg/l
Sucre Résiduel	2 g/l
Acidité Totale	6.1 g/l
Color	Ruby
Degustation	Slightly different from the wines that one retoruve in the Etna redemption. Spicy notes
Temperature Of Service	18°C

BOIRES
