

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

Sucré Résiduel 2 g/l

Acidité Totale 6.1 g/l

Color Ruby

Degustation Slightly different from the wines that one retrouve in the Etna
redemption. Spicy notes

Temperature Of Service

BOIRES