

VIGNETI ZABU

Nero d'Avola Terre Siciliane Organic, Il Passo Verde

Bottle

Capacity: ml 750.

Variety

Nero d'Avola 100%.

Vintage

2014

Production area

Sambuca di Sicilia (Agrigento).

Vinification

Selection of the best organic grapes, with low yeald per ha. After a very long fermentation with skin contact to extract colour, body and aromas, the wine is pressed; 50% of the it is aged in barriques e 50% in concrete tanks for about 6 months, where it undergoes malolactic fermentation. The wine is then bottled to preserve the fruit flavours.

Idea of the wine

Wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

Sensory features

deep ruby; the bouquet is full of red and dark fruits, spicy and balsamic (eucalyptus) hints, notes of oak; full body wine with very long aftertaste; it is ready to drink now but it has a shelf life of 8 years.

Best served with

It matches perfectly well with medium aged cheese, red meat, game, boar.

Serving temperature

18°C.