



Coste a Preola Nero d'Avola 2021

Sicilia DOC from organic farming – Territoriali range



*Coste a Preola is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorghi Tondi. The hints of **Coste a Preola Nero d'Avola** are an emblem of the beauty of a unique territory suited to quality viticulture for millennia.*

Grapes: 100% Nero d'Avola

Alcohol content: 14%

Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m / asl (about 80 ft)

Certification: organic, IT-BIO-009

Tasting notes: Bright ruby red color with violet reflections. Good complexity on the nose, with a pleasant spicy note, hints of black cherry and wild berries. Rich, intense, soft, and with well-balanced tannins on the palate, with an excellent persistence

Pairings: excellent to match grilled red meat, game, truffle dishes, spicy and seasoned cheeses. Serve at 16-18 °C (61-64.5 °F)

In the vineyards: Coste a Preola Nero d'Avola grapes come from a 14-year-old vineyard, trained with a single Guyot, whose density is 4,600 vines per hectare, and with a production of about 6.5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy. The harvest starts the second decade of September



TENUTA

GORGHI TONDI

VINI PER NATURA

TENUTA GORGHI TONDI s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814

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Cellar and vineyards: Contrada San Nicola – 91026 Mazara del Vallo (TP) – Italy

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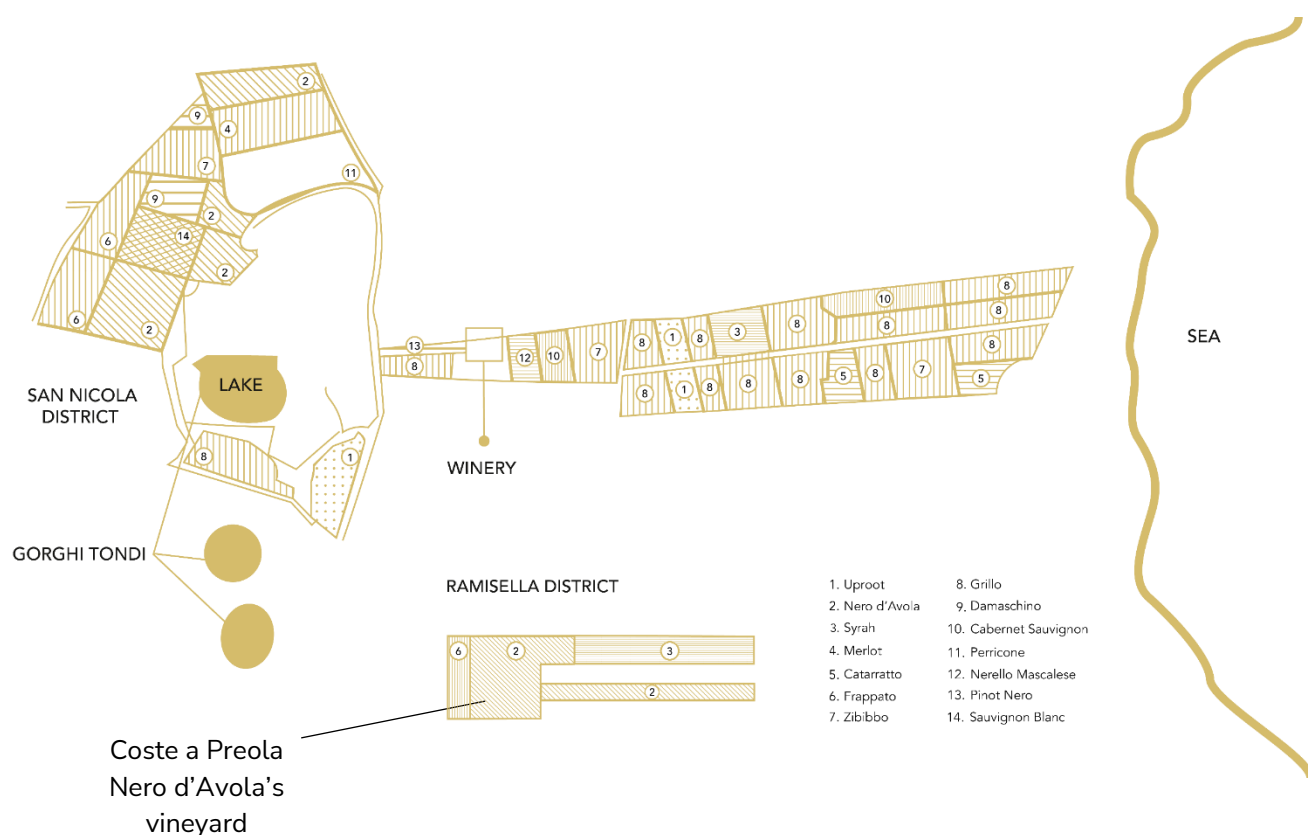


At the cellar: The fermentation process takes place in stainless steel tanks, at a controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed. The wine ages in stainless steel tanks, on the lees, for 7 months

First vintage: 2006

Bottles produced: 35.000

Bottle capacity: 75 cl



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