

Sicilian Wine Caretakers



Le Bacche Nere

Nero d'Avola Vittoria DOC BIO

The truest taste of Sicily

Nero d'Avola is undoubtedly the king of Sicilian red wines and in Vittoria area it assumes the unique characteristics of the DOP related to the nature of the loose calcareous soil. Considered in the past a blending wine, given its high alcohol content, over the years it has carved out a space of its own in the Italian and international wine scene thanks to its versatility, its qualities of elegance and unique character. In our production area it is often vinified together with frappato to create the only DOCG of Sicily, the Cerasuolo di Vittoria, but here we offer it vinified in purity to appreciate all its unique qualities of full bodied wine enhanced by the elegance tipical of the DOC Vittoria terroir.



Bottled on behalf of Tenuta Santo Spirito Vittoria (RG) - ITALY da IT/RG/1657

PRODUCT OF ITALY From the recovery of an ancient vineyard



OPERATORE CONTROLLATO N. 16506 ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAFT IT-BIO-004 AGRICOLTURA ITALIA



Le Bacche Nere

Denominazione: Nero d'Avola Vittoria DOC BIO

Blend: 100% Nero d'Avola Altitude: 656 ft. a.s.l Solar exposition: West-South/west Terroir: Deep, bright-coloured, calcareous, loose and welldrained, lightly sub-alcaline Vine training system: Guyot Average life of grapevines: 10 years (Grapevine) Vine density: 4000 gv/Ha

Vinification: In red Fermentation: Made in stainless steel under monitored temperature Temperature: 25 - 28 °C Period of fermentation: 8 -15 days Malolactic fermentation: Naturally developed without adding bacterias Elevage: 12 months in stainless steel vat, 6 months in bottle

Tasting note: A shiny red ruby. The nose is alive with a persistent and intense bouquet of red fruits like strawberry, cherry and black cherry mixed to spicy notes. The palate shows elegance and still red fruity notes, a balanced acidity and velvety tannins. The finish is long and pleasant.

Alcohol(percentage contents): 13,00 -13,50% Total acidity: 5,00 - 6,50 g/l Sugars left: 3,8 g/l Total dry extract: 28,9 g/l ph: 3,74

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