

LAGOVUVERI



ORGANIC WINE



MIGNECHI

Nero d'Avola organic



DESCRIPTION:

Color: Deep dark ruby red with purplish hints

Nose: Marvelous scents of cherry, prunes, mulberries, blackberries and blackcurrants stand out followed by a duet with fine hints of rhubarb, cinchona, pepper, tobacco, nutmeg and dark chocolate entwined with nuances of minerals and undergrowth.

Palate: Power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

Characteristics: It is blessed with the fortunate fate of the best, of those who win awards and prizes and who others often try to vainly copy; it is a due tribute of love and respect for Nero d'Avola, Sicily's greatest red grape, which achieves its climax in this interpretation.

CLASSIFICATION:

D.O.P. Sicilia

VINEYARD LOCATION:

Gela – Contrada Mignechi on Biviere Lake

SOIL AND ALTITUDE:

Sandy soil, 20 m. asl

GRAPES VARIETIES:

100% Nero d'Avola organic

TRAINING SYSTEM:

Sapling

AGE OF VINEYARD:

10 years

YIELD PER HECTARE:

0 Q.

VINIFICATION:

1 days maceration on marcs and fermentation at controlled temperature

AGEING:

*6 months in French barriques
6/9 months in bottle*

ALCOHOL:

14, % vol.

FORMATS:

bottle cl. 7

SERVING TEMPERATURE:

16° – 18°