



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Coste a Preola Nero d'Avola Bodega: Gorghi Tondi



DETAILS

Tipo de producto:	Vino tinto
Añada:	2020
País de origen - Región:	Italien - Sizilien
Varietades:	Nero d'Avola
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	DOC Sicilia DOC
Calidad (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Grado alcohólico (% vol.):	14,00 vol.%
Azúcar residual en g/l:	3,00 g/l
Acidez:	6,50 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12-14 °C
Lagerfähig bis:	2 years

Premios obtenidos

Silver WINE AWARD INTERNATIONAL 2022

Weinbeschreibung

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

Recomendado con el siguiente plato...

Excellent to match grilled red meat, game, truffle dishes, spicy and seasoned cheeses

Vinification

Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed. The wine ages in stainless steel tanks, on the lees, for 5 months