

# VILLA CARUMÈ ORGANIC NERO D'AVOLA DOC SICILIA 2020



## WINEMAKING NOTE

Soft pressing and destemming from 10 to 15 days. The extraction takes place through traditional pumping. Fermentation temperature: 26°C. After malolactic fermentation, the wine spent 3-4 months in stainless steel tanks, before 3-4 months in bottle.

## APPEARANCE, AROMA AND TASTING NOTE

Intense ruby red in colour with purple hues. The nose features intense aromas of ripe red fruit with delicate notes of licorice. The palate is soft, pleasantly vinous and well-balanced. This will pair perfectly with aged cheeses, and roasted meat with potatoes.

## WINE INFORMATION

Country:	Italy
Region:	Sicily
Sub Region:	DOC Sicilia
Wine Type:	Red Wine
Producer:	Villa Carumè
Wine Name:	Organic Nero d'Avola DOC Sicilia
Vintage:	2020
Principle Grape (%):	Nero d'Avola (100)
Organic Wine:	Yes
Closure:	Cork
ABV (%):	13.50
Winemaker name:	Lorenzo Landi
Bottle Size:	75cl
Case/Pack Size:	6x75cl