



b.io

bpuntoio

VINO BIOLOGICO/ORGANIC WINE

green evolution

NERO D'AVOLA CABERNET



Production Area: South western vineyards of Sicily



Winemaking process: Organic Nero d'Avola and Cabernet grapes are harvested separately, pressed and fermented in steel tanks at 24°C. After 10 days of maceration the skins are separated and the wine is placed in tanks where it remains for 6-8 months.

Food Pairing: Goes well with aged cheese (at least 24 months), grilled or roasted red meat.

Appellation: Nero d'Avola Cabernet igt Organic

Tasting notes: Intense red color. Notes of ripe prune and currants. Moderately structured wine with sweet tannins that are well amalgamated to the fresh acidity.



Serving temperature

18°C

%

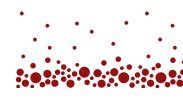
Alcohol

13,0%



Grape variety

Nero d'Avola
Cabernet



Residual sugars

1-3 g/l