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green evolution

VINO BIOLOGICO/ORGANIC WINE

NERO D'AVOLA ROSATO



Production Area: South western vineyards of Sicily



Winemaking process: Brief skin contact in the press. Juice Flotation. Fermentation at 18-20°C with a selected yeast strain. Ageing on the fine lees.

Food Pairing: Goes well with fish soups, fresh cheeses, grilled vegetables and fish courses.

Appellation: Nero d'Avola rosato Organic

Tasting notes: Intense blush color. Aromas of rose, dried flowers, citrus, with soft notes of salinity. Fresh taste of ripe red fruit, orange zest and a long mineral finish.



Serving temperature

12°C

%

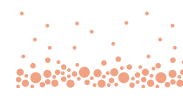
Alcohol

12,0%



Grape variety

Nero d'Avola



Residual sugars

1-3 g/l