

OR ANDRERO



NERO D'AVOLA DOP - FORRIERO

Grape: Nero d'Avola 100%

Alc. Vol. %: 14

Vintage: 2024

Residual sugar g/l: 6,6

Total acidity g/l: 5,4

Region: Sicily

Production zone: Vineyards in the province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature for 10 days of peel maceration

Aging: After the malolactic fermentation, the wine is conserved for 8 months in steel tanks

Yield per ha: 12000kg

Colour: Intense red with violet reflections

Bouquet: Intense aromas of wild berries

Flavour: Elegant, balanced and full bodied, with a smooth and velvety finish

SERVING SUGGESTIONS

Best enjoyed with spicy pasta, red meat and cheese.

Serving temperature 16-18 °C

OR ANDRE RO

TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V01003A
GTIN-13 bottle	8017868000303
GTIN-13 carton	8017868004172
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,8
Kg/pallet	840

Contains sulphites

GMO Free

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