

OR ANDRERO



NERO D'AVOLA DOP – NERO DI STELLE

Grape: Nero d'Avola 100%

Alc. Vol. %: 14

Vintage: 2024

Residual sugar g/l: 6,0

Total acidity g/l: 5,8

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

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

Total production: 12000kg

Colour: Brilliant red with violet reflections

Bouquet: Intense aromas of black cherry and currant

Flavour: Elegant with evident fruity notes and well balanced tannins.

SERVING SUGGESTIONS

Best enjoyed with savoury first courses and grilled meat.

Serving temperature 16-18 °C

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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V01004A
GTIN-13 bottle	8017868001447
GTIN-13 carton	8017868002536
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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