



VUARÌA

Denominazione d'Origine Controllata:	Monreale
PRODUCTION AREA:	Grisi - Monreale (PA)
VARIETY:	Nero d'Avola
VINEYARD EXTENTION:	3 Ha.
VINE DENSITY:	5.000 vines/ha
VINTAGE:	2009
HECTAR PRODUCTION:	60 quintals/ha
ALCHOL CONTENT:	14%

PRODUCTION TECHNIQUE

Selective grape harvest.

Skin contact 10 days. Temperature-controlled fermentation (27° C).

Malolactic in steel tanks. Storage 14 months in oak barrels.

Aging in bottle 1 year.

DESCRIPTION

COLOR: intense ruby red with purple hues

BOUQUET: fruity with notes of cherry and raspberry

TASTE: full, persistent and harmonic
