



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

ORGANIC WINE



Sophia Nero d'Avola BIO

DOP (Denominazione di Origine Protetta) Sicilia

Wine from grapes from organic farming.

Grapes: Nero d'Avola

Harvest: early October

Bottling: Single batch

Yield per hectare: 70 quintals

FERMENTATION

Method: Maceration in stainless steel vats.

Temperature: 22° - 28°C.

Duration: 4 - 5 days

Malolactic: Yes

Bottle aging: 6 months

TASTING NOTES

Ruby-red color.

Aroma: loaded with red berry fruit, mixed with hints of peanuts and almonds.

Full-bodied flavor, with a generous concentration of gentle tannins.

ACCOMPANIMENT

Serve at 15° - 17°C.

A great match for all types of dishes. Ideal with cheeses that are neither too hard nor too soft.

Principe di Corleone - Pollara di V. Pollara & C. Sas
C.da Malvello - Monreale (PA) - Italia

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