



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Coste a Preola Nero d'Avola Winery: Gorgi Tondi

DETAILS

Type of wine:	red wine
Vintage:	2020
Country - region:	Italien - Sizilien
Variety of vine:	Nero d'Avola
Taste:	dry
Bottle volume:	0.75 l
Quality:	DOC Sicilia DOC
Quality (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Alcohol in vol. %:	14,00 vol. %
Residual sugar:	3,00 g/l
Acid:	6,50 g/l
Aged in:	Stainless tank
Allergenes:	contains sulfites
Drink at:	12-14 °C
Lagerfähig bis:	2 years

Awards

Silver WINE AWARD INTERNATIONAL 2022

Weinbeschreibung

Coste a Preola is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorgi Tondi. The hints of Coste a Preola Nero d'Avola are an emblem of the beauty of a unique territory suited to quality viticulture for millennia

Food recommendation

Excellent to match grilled red meat, game, truffle dishes, spicy and seasoned cheeses

Vinification

Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed. The wine ages in stainless steel tanks, on the lees, for 5 months

