

GULFI PACHINO CRU NEROMÀCCARJ NERO D'AVOLA IGT 2003



Tasting Notes

Intense ruby red with violet hints, this wine presents the drinker with a complex, strong, nose full of red fruits and blackberry, with heady notes of sweet vanilla. The wine excites the palate with its balance, structure and fruity flavour. It is an elegant wine with a beautiful, long finish.

Winemaker Vinification Notes

Nero d'Avola, harvested in the second half of September, starts fermentation into red wine through a long maceration on its skins. After alcoholic fermentation, malolactic fermentation takes place before the wine is poured in small, 500L barrels, where it matures for about two years, before further ageing horizontally in-bottle for at least 1 year.

Wine Information

Country:	Italy
Region:	Sicily
Winemaker:	Salvo Foti
Grape:	100% Nero d'Avola
Alcohol:	14.0%
Total Acidity:	6.10g/L
pH:	3.37
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2001 - 16.5 Points - Jancis Robinson

2000 - 17 Points - Jancis Robinson