

# GULFI PACHINO CRU NEROSANLORÉ NERO D'AVOLA IGT 2003



## Tasting Notes

A violet tinge colours the intense ruby red, while its complex, intense nose is punctuated by the aromas of red fruits and iodate notes. Its fruity flavour is balanced with its great structure, making it an elegant wine which is persistent on the palate.

## 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

<b>Country:</b>	Italy
<b>Region:</b>	Sicily
<b>Winemaker:</b>	Salvo Foti
<b>Grape:</b>	100% Nero d'Avola
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	6.00g/L
<b>pH:</b>	3.32
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2001 - 90 Points - Wine Spectator