

# VIGNETI ZABÙ

VINI DI SICILIA

## Il Passo Verde

*Nero d'Avola Sicilia DOC*

**ORGANIC WINE**

Bottle Capacity: ml 750.

Variety: Nero d'Avola 100%.

Vintage: 2017

Production area: Sambuca di Sicilia (Agrigento).

Vinification: Selection of the best organic grapes, with low yield per ha. After a very long fermentation with skin contact to extract colour, body and aromas, the wine is pressed; 50% of the it is aged in barriques e 50% in concrete tanks for about 6 months, where it undergoes malolactic fermentation. The wine is then bottled to preserve the fruit flavours. Idea of the wine: Wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

Sensory features: deep ruby; the bouquet is full of red and dark fruits, spicy and balsamic (eucalyptus) hints, notes of oak; full body wine with very long aftertaste; it is ready to drink now but it has a shelf life of 8 years.

Best served with: It matches perfectly well with medium aged cheese, red meat, game, boar.

Serving temperature: 18°C.



# FANTINI

GROUP

FARNESE