



NERO D'AVOLA- PERRICONE GIATO ROSSO - ORGANIC

Sicilia, Italy
Centopassi



www.centopassisicilia.it

Method & Production

Organically grown grapes. Harvest commences mid September when the grapes reach perfect ripeness, all the grapes are carefully selected and handpicked. After de-stemming, there is a maceration period of around 12 days. Fermentation in stainless steel and then the wine matures in steel vats (90%) and used tonneau (Taransaud) (10%) for 4 months.

This wine is dedicated to the memory of Mafia victims and to those who actively demonstrate opposition to Sicilian criminal organisations through their work and on a daily basis.

Tasting Notes

On the nose this wine has intense notes of red fruits, such as blueberry, raspberry and black cherry with hints of balsamic and spicy notes of black pepper. It is earthy with vibrant acidity, a pleasant soft mouthfeel, medium bodied, with well-integrated tannins and a long finish.

Food Matching

A great accompaniment to salami, antipasti and caponata but also primi pasta dishes such as Pasta alle Sarde.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|--|----------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CP0524 | Nero d'Avola-Perricone Giato Rosso - Organic | Perricone: 30% | 2024 | 13.0% | Cork | 6x0.75lt | Yes | No | No | No |