

Product Fact Sheet November 2025



ROSSOJBLEO - ORGANIC



Sicilia, Italy Gulfi

www.gulfi.it

Method & Production

The Nero d'Avola grapes for Rossojbleo are selected from various vineyards in Chiaramonete Gulfi and Ragoletti. The vines are trained according to the traditional Alberello method. Harvest occurs mid-September, after which there is a short maceration period at a controlled temperature. Fermentation and malolactic fermentation in stainless steel. A few months of refinement before bottling and release.

Tasting Notes

Ruby red with violet reflections. Fragrant with red berries, cherries and plum. Very fresh, easy drinking and harmonious.

Food Matching

Perfect for antipasti and works really well with pizza too.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| GU0624 | Rossojbleo - Organic | | 2024 | 12.5% | Cork | 6x0.75lt | Yes | No | No | No |