

NERO D'AVOLA-PERRICONE GIATO ROSSO RADIOAUT - ORGANIC

Sicily, 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, rasberry 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										
CP0525	Nero d'Avola-Perricone Giato Rosso Radioaut - Organic	Perricone: 30%	2025	13.0%	Cork	6x0.75lt	Yes	No	No	No