

NEROBUFALEFFJ - ORGANIC

Sicily, Italy

Gulfi

www.gulfi.it

Method & Production

Vigna Bufaleffj is a single vineyard in the district of Pachino, planted with Nero d'Avola vines which have been trained according to the Alberello system. Highest presence of volcanic rock and red volcanic sand, interspersed with red clay and white calcareous. 40m elevation. The grapes are harvested in the second half of September. Long maceration on the skins through fermentation. After the malolactic, the wine is transferred into small barrels, capacity 500L, where it remains for about two years. And at least one year in bottle before release.

Tasting Notes

The ancestral power of Nero d'Avola, warm, elegant with a complex structure.

Food Matching

Excellent with red meat, game, and mature cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GU0120	NeroBufaleffj - Organic		2020	14.5%	Cork	6x0.75lt	Yes	No	No	No