

NEROBARONJ - ORGANIC

Sicily, Italy

Gulfi

www.gulfi.it

Method & Production

Vigna Baronj is a single vineyard in the district of Pachino, planted with Nero d'Avola vines which have been trained according to the Alberello system. Clay soils with a large presence of white calcareous. 30m elevation. The grapes are harvested in the second half of September. A long maceration on the skins through fermentation. After the malolactic, the wine is transferred into small barrels (capacity 500L and 225L), where it remains for about two years. And at least one year in bottle before release.

Tasting Notes

The authenticity of Nero d'Avola, full-bodied. Warm and velvety.

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										
GU0319	NeroBaronj - Organic		2019	14.0%	Cork	6x0.75lt	Yes	No	No	No