



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