



## NEROBUFALEFFJ - ORGANIC

Sicilia, Italy

Gulfi



[www.gulfi.it](http://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 2017 NeroBufaleffj keeps you at the edge of the glass with a bouquet that mixes dark floral elegance with depths of intense fruit and an almost animalistic nature. Its rich velvety textures wash across the palate, finding contrast as masses of tart blackberries and cherries, minerals and wild herbs saturate deeply. Inner rose and violet notes hover above a blend of residual acids and gripping tannins, creating a push and pull of tension, as this finishes structured and incredibly long. Lose this tamed beast of a Nero d'Avola in the cellar for at least a few years. The Bufaleffj vineyard is just a stone's throw away from Baronj, yet its mix of black and red clay, iron and limestone delivers completely different results."

**95 points, Eric Guido, Vinous (June 2021)**

### 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
<b>Red Wine</b>										
GU017	NeroBufaleffj - Organic	Nero D'Avola	2017	14.5%	Cork	6X0.75lt	Yes	No	No	No