



NEROSANLORÉ - ORGANIC

Sicilia, Italy

Gulfi



www.gulfi.it

Method & Production

Vigna San Lorenzo is a single vineyard in the district of Pachino, planted with Nero d'Avola vines which have been trained according to the Alberello system. Sandy soils with red Mediterranean rock, very little clay. Only 600m from the sea. The grapes are harvested in the second half of September. A long maceration on the skins through fermentation. Bottled for at least a year before release.

Tasting Notes

"The 2017 NeroSanloré is the dusty, spicy and elegant beauty of the Gulfi Nero d'Avola range. The bouquet presents a beguiling mix of crushed stone, roses, incense and tart cherries. It's soft and almost weightless in feel, hovering across the palate with a refined display of red berries and inner florals. A subtle coating of tannin lingers, but does not get in the way as this finishes with sweet minerals and hints of tangerine. Give the Sanloré a year or two to come further into focus and flesh out a bit more. From the Gulfi crus, this is the vineyard closest to the sea, less than 700 meters away, and at only 10–15 meters above sea level, with vines growing in sandy soils. It is simply stunning." **94+ points, Eric Guido, Vinous (June 2021)**

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
Red Wine										
GU0218	NeroSanloré - Organic	Nero D'Avola	2018	14.0%	Cork	6X0.75lt	Yes	No	No	No