

Il Saraceno



Design by M.Cirera / marccirera.com
Photo by M.Knight / drknightphotography.com

Year:	2015
Grapes:	Nero d'Avola (100%)
Location:	Contrada Sorbera - Librizzi (ME) - Sicily
Soil type:	Clay - Micrite
Exposure:	West - 400 m a.s.l. - terraces
Pruning:	Spur cordon-trained
Density:	4000 per ha
Yield:	35-40 Q
Harvest:	By hand
Vinification:	Stainless steel
Fermentation temperature:	28 °C
Maceration:	5 days
Ageing:	1 year in stainless steel, 6 months in bottle
Alcohol content:	14% vol
Total acidity:	5 g/L
Sulfites addition	NO
Bottles produced:	2400 bottles

Il Saraceno
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