

# Il Saraceno



<b>Year:</b>	2015
<b>Grapes:</b>	Nocera (30%), Nero d'Avola (70%)
<b>Location:</b>	Contrada Sorbera - Librizzi (ME) - Sicily
<b>Soil type:</b>	Clay - Micrite
<b>Exposure:</b>	West - 400 m a.s.l. - terraces
<b>Pruning:</b>	Spur cordon-trained
<b>Density:</b>	4000 per ha
<b>Yield:</b>	35-40 Q
<b>Harvest:</b>	By hand
<b>Vinification:</b>	Stainless steel
<b>Fermentation temperature:</b>	28 °C
<b>Maceration:</b>	4/5 days
<b>Ageing:</b>	1 year in stainless steel, 6 months in bottle
<b>Alcohol content:</b>	14% vol
<b>Total acidity:</b>	5.6 g/L
<b>Sulfites addition</b>	NO
<b>Bottles produced:</b>	2000 bottles

Design by M.Cirera / [marccirera.com](http://marccirera.com)  
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