

# ECOLOSI

## NERO D'AVOLA SICILIA DOC

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESS TERROIR WITHOUT DISRUPTING IT. THIS ALL LINE IS MADE IT TO BE VEGAN FRIENDLY.

### TASTING NOTES

Very fruit forward with notes of red berries (cherry, blackberry), fragrant, mineral, and spicy. The palate presents perfect balance between tannins and acidity. Intense, persistent, and fine.

### FOOD PAIRINGS

Great with mature cheese, charcuterie, and both white and red meat dishes.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Green status:	Organic, Vegan
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350-450 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	Beginning of September
First vintage:	2018
Bottle Production:	30.000

### WINEMAKING & AGING

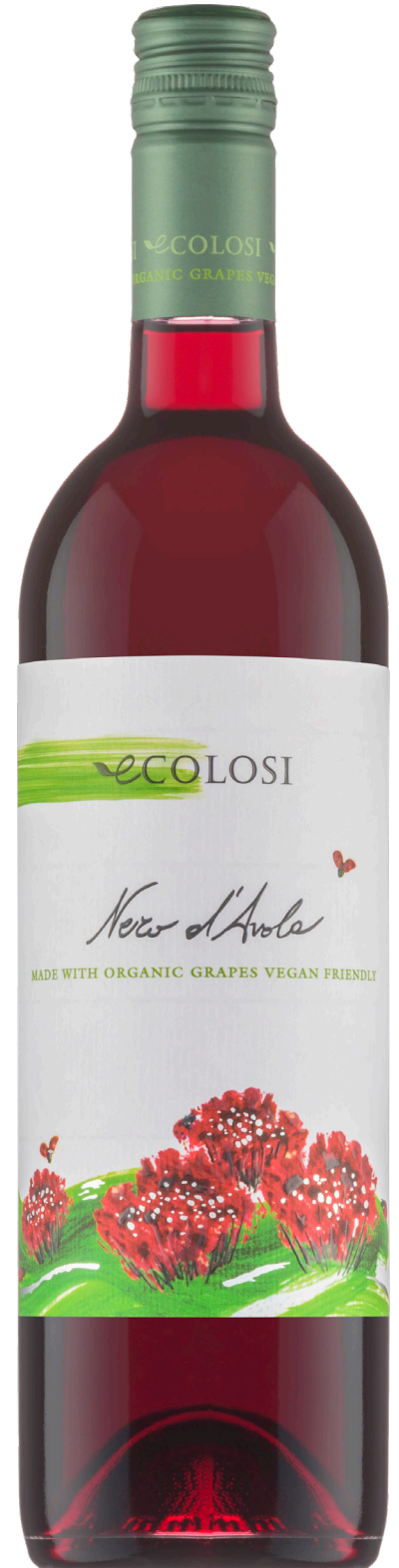
Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel
Maceration technique:	Low temperatures for two days
Type of aging container:	Stainless steel
Length of bottle aging:	4 months

### TECHNICAL DATA

Alcohol:	13% ABV
Residual sugar:	5.6 g/L
Acidity:	5.5 g/L
Dry extract:	34.8 g/L

### PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



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