PURATO

NERO D'AVOLA TERRE SICILIANE DOC

This wine is made with certified organic grapes. No artificial fertilizers or pesticides are used in the vineyards. Purato's environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

TASTING NOTE

Deep purple red color. The nose reveals intense fruity notes of blackberry and blueberry compote, together with smoky and spicy notes. On the palate it is extraordinarily round and complete, with a natural and effortless balance of tannin and acidity, structure and length.



FOOD PAIRINGS

Enjoy with pastas with tomato-based sauces, red meats, barbecued pork ribs or grilled steak.



VINEYARD & PRODUCTION INFO

Vineyard location: Castellammare del Golfo, Sicily

Vineyard size: ---

Green status: Organic, Vegan

Soil composition: Medium-textured soil, sandy and

pebbly

Training method: Espalier Elevation: 60-90 ft a.s.l. Vines/nectare: 5,500 Ha **Exposure: North East** Vine age: 15 years

Harvest time: Early October

First vintage: 2011



WINEMAKING & AGING

Varietal composition: 6100% Nero d'Avola Fermentation container: Stainless steel tanks

Maceration technique: Cold. on the skins for 3-6 hours

Type of aging container: Stainless steel tanks

Length of aging: 6-7 months Length of bottle aging: 1 months Production: 200,000 bottles



→ TECNICAL DATA

Alcohol: 13.5 %

Residual sugar: 5.3 g/L

Acidity: 5.5 g/L Dry Extract: 26 g/L



PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano and Marina Girelli Winemaker: Stefano Chioccioli Total acreage of wine: 50 Ha

Winery production: 600,000 bottles

Region: Sicily



