

dal 1882
AVIDE
Sicilia. Vigneti e Cantine

BAROCCO

Cerasuolo di Vittoria Classico DOCG



Alcohol Content:	13,50%
Grapes varieties:	Nero d'Avola 40%, Frappato 60%
Training system:	sapling of 1,50x1,50 mt.
Soil:	loam, red soil
Production area:	Bastonaca
Altitude:	220 mt.
Yield:	70 q.li/Ha
Vinification:	in the presence of grapes
Fermentation:	termo-regulated
Ripening:	8 - 12 months in barriques
Refinement:	18 - 24 months in bottle
Bottle:	Borgognotta numerata da 750 ml con tappo in sughero
Empty weight:	750 gr
Capsule:	termorectable
Packed:	6 bottles pack
Conservation:	bottles to be laid in a repair environment with temperature under control 15-16°
Temperature served:	18-20°C

A well-structured wine, ruby red in colour with purplish blue reflections. It offers complex fragrances of vanilla, blackberry, currant and pomegranate. Warm on the palate, elegant and strong in tannins.