

NEROMACCARJ 2008

Sicilia IGT Nero d'Avola



TECHNICAL SHEET:

Wine:	Neromaccarj
Year:	2008
Qualification:	Sicilia IGT Nero d'Avola
Colour:	Red
Grape varieties:	100% Nero d'Avola
Soil:	The soil is calcareous and clayish in this temperate-hot Mediterranean climate.
Altitude:	30 meters s.l.m.
Vines age:	> 35 years
Exposure:	south / south-west
Training system:	alberello
Vines/hectare:	7000
Yields /quintals:	< 50 quintals
Harvest:	natural
Vinification:	steel
Fining:	20/24 months in wood
Filtration:	no
Bottle fining:	at least 24 months
First produced:	2000
Market entry date:	january 2013

ANALYTICAL DATA:

Total acidity:	g/l	5,9
Volatile acidity:	g/l	0,75
Sorbic Acid:	mg/l	ASSENTE
Free sulphur dioxide:	mg/l	13
Total sulphur dioxide:	mg/l	72
Ashes:	g/l	2,57
Sugar free extract:	g/l	32,9
Extract total:	g/l	36,4
Specific gravity:	g/ml	0,99265
Density:	g/ml	0,99444
Methanol:	ml/100ml.AC	0,08
Alcohol:	%vol	15,21
Sugars:	g/l	3,5

Test certificate n° 001533 Bi.Lab srl Guarene (CN)

SPECIFICALLY BY THIS VINTAGE:

Alcohol % vol:	%vol	15
Total bottles:	N°	5932



Organic certification
00737/11129/013/10, 13/01/2013

AWARDS:

GAMBERO ROSSO	3 glasses e 3 green glasses

rev. 0 del 1.01.2013

Azienda Agricola GULFI di VITO CATANIA

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