

NEROBUFALEFFJ 2008

Sicilia IGT Nero d'Avola



TECHNICAL SHEET:

Wine:	Nerobufaleffj
Year:	2008
Qualification:	Sicilia IGT Nero d'Avola
Colour:	Red
Grape varieties:	100% Nero d'Avola
Soil:	District characterized by a particular soil variability. The soil ranges from black clay to white limestone, to red sand.
Altitude:	50 meters s.l.m.
Vines age:	more than 40 years
Exposure:	south
Training system:	alberello
Vines/hectare:	7000
Yields /quintals:	< 40 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


ANALITYCHAL DATA:

Total acidity:	g/l	6,5
Volatile acidity:	g/l	0,73
Sorbic Acid:	mg/l	ASSENTE
Free sulphur dioxide:	mg/l	13
Total sulphur dioxide:	mg/l	82
Ashes:	g/l	2,60
Sugar free extract:	g/l	33,8
Extract total:	g/l	41,6
Specific gravity:	g/ml	0,99676
Density:	g/ml	0,99497
Methanol:	ml/100ml.AC	0,11
Alcohol:	%vol	14,92
Sugars:	g/l	7,8

Test certificate n° 004824 Bi.Lab srl Guarene (CN)

SPECIFICALLY BY THIS VINTAGE:

Alcohol % vol:	%vol	14
Total bottles:	N°	

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

rev. 0 del 1.01.2013

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