



SELEZIONE DI FAMIGLIA ORGANIC - Black edition -



History: *Selezione di Famiglia* is a traditional and organic wine. It is obtained with high quality, hand-picked grapes, which are left on the plant in order to get overly matured

Appellation: table wine

Method of Production: organic

Grape Varieties: 70% nero d'avola, 30% merlot

Wine-making Technique: Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 14% Vol.

Residual sugar: 20 g/l

Acidity: 5,30 g/l

ORGANOLEPTIC EXAM

Colour: deep ruby-red

Aroma: notes of ripe black cherry, hints of spices

Taste: full bodied, balanced and pleasantly structured with balsamic notes

FOOD MATCHING

Roasted meat, brochettes, tuna steak

Available both natural cork and screwcap