



DAEMONE



NOCERA TGI

SICILY TYPICAL GEOGRAPHICAL INDICATION - RED

GRAPE VARIETIES: Nero d'Auola (at least 85%), other red grape varieties

VINEYARD: c/da Rongino, Patti (Messina), 300 m. a.s.l.

METHOD OF CULTIVATION: Organic

TRAINING SYSTEM: on espaliers and cordon-trained and spur pruned

TIME OF HARVEST: during the last 10 days of September

WINEMAKING: maceration under controlled temperature (18°-20°) for 4-5 days in steel

AGEING: In steel tanks and in the bottle for at least 4 months

ALCOHOL CONTENT: 12.50% by vol.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: ruby red with purple highlights

AROMA: intense over a subtle, toasty edge

TASTE: warm and balanced

PAIRING SUGGESTIONS

cheeses, big roasts, fine meats

SERVING TEMPERATURE: 16°-18° C

BOTTLED AT THE SOURCE

Azienda agricola a conduzione biologica
Dott.ssa Valeria Furnari
C.da Rongino - 98066 Patti (ME)
Tel. +39 371 4947668
Tel. e WhatsApp +39 335 8393973
info@daemonevini.it
www.daemonevini.it