



Sicilia DOC "ALBERELLI DI GIODO" 2016

Appellation:	Sicilia DOC
Vintage:	2016
Grape variety:	100% Nerello Mascalese
Vineyard surface:	1.5 ha
Age of vines:	80 years
Altitude:	950 m above sea level
Exposure:	North
Soil components:	volcanic
Vine training systems:	"alberello" with a density of 5,000 plants per hectare
Yield per hectare:	50 quintals/ha
Fermentation:	7 days of alcoholic fermentation in steel and cement tanks and 20 days of skin contact
Aging:	about 12 months in wooden barrels (500 e 700 l)
Alcohol %:	14% vol.
Total acidity:	6,20 g/l
Production:	6,000 bottles/year