

Gatto Nero

› **Red**
IGP • Terre Siciliane
Organic wine



Vineyard

The grapes come from the Salemi estate at an altitude of about 150 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure.

Grape harvesting

End of August for the Syrah, first decade of September for the Nero d'Avola. The grapes are harvested in the coolest hours of the day.

Winemaking

The selected grapes are macerated on the skins for about 10 days and separately vinified in steel vats at a constant temperature of 20°C. Once the natural malolactic fermentation is completed, the maturation continues in steel. After assembly and bottling, the product is refined in the bottle.

Organoleptic profile

Intense ruby red with purple hues. Very fruity bouquet with hints of berries and liquorice. A harmonious, pleasant and well balanced wine that reminds of red fruits on the palate.