

DOMENICO LOMBARDO

— VIVIGNATO —

dove vive la
vigna

SCARLATA

Nero d'Avola

DENOMINAZIONE DI ORIGINE CONTROLLATA
ALCAMO

Soil: hilly, medium - textured,
tendentially sandy

Altitude: 160m a.s.l.

Training system: guyot

Vines per hectare: 3.800

Yield per hectare: about 70 q. li/HA

Harvest: hand - picked,
first week of September.

Fermentation: the grapes upon arrival at the winery are destemmed and the fermentation, which takes place together with the skins, occurs thanks to the yeasts naturally present in the grapes and lasts about 10/15 days at a controlled temperature.

Aging: the wine after malolactic fermentation ages on lees until the following summer and is bottled without any filtration.

ORGANOLEPTIC CHARACTERISTICS

Colour: ruby red.

Bouquet: complex aroma with notes of cherry in spirit, red plum and blackberries in harmony with warm spicy nuances.

Taste: soft, sapid and with a well - balanced tannin on the palate.



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Organic
Wine

