Coste a Preola 2024
Nero d'Avola Sicilia DOC – organic wine
Still red wine from Nero d'Avola grapes – Territoriali range

Coste a Preola is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorghi Tondi. The hints of **Coste a Preola Nero d'Avola** are an emblem of the beauty of a unique territory suited to quality viticulture for millennia.

Grapes: 100% Nero d'Avola
Alcohol content: 13.5%
Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m / asl (about 80 ft)
Certification: organic, IT-BIO-009 / VIVA for sustainable viticulture
Allergens: contains sulphites

Tasting notes: Bright ruby red color with violet reflections. Good complexity on the nose, with a pleasant spicy note, hints of black cherry and wild berries. Rich, intense, soft, and with well-balanced tannins on the palate, with excellent persistence

Pairings: excellent to match grilled red meat, game, truffle dishes, spicy and seasoned cheeses. Serve at 16-18 °C (61-64.5 °F)

In the vineyards: Coste a Preola Nero d'Avola grapes come from a over 25 years-old vineyard, trained with a single Guyot, whose density is 4,600 vines

TENUTA
GORGHI TONDI
VINI PER NATURA

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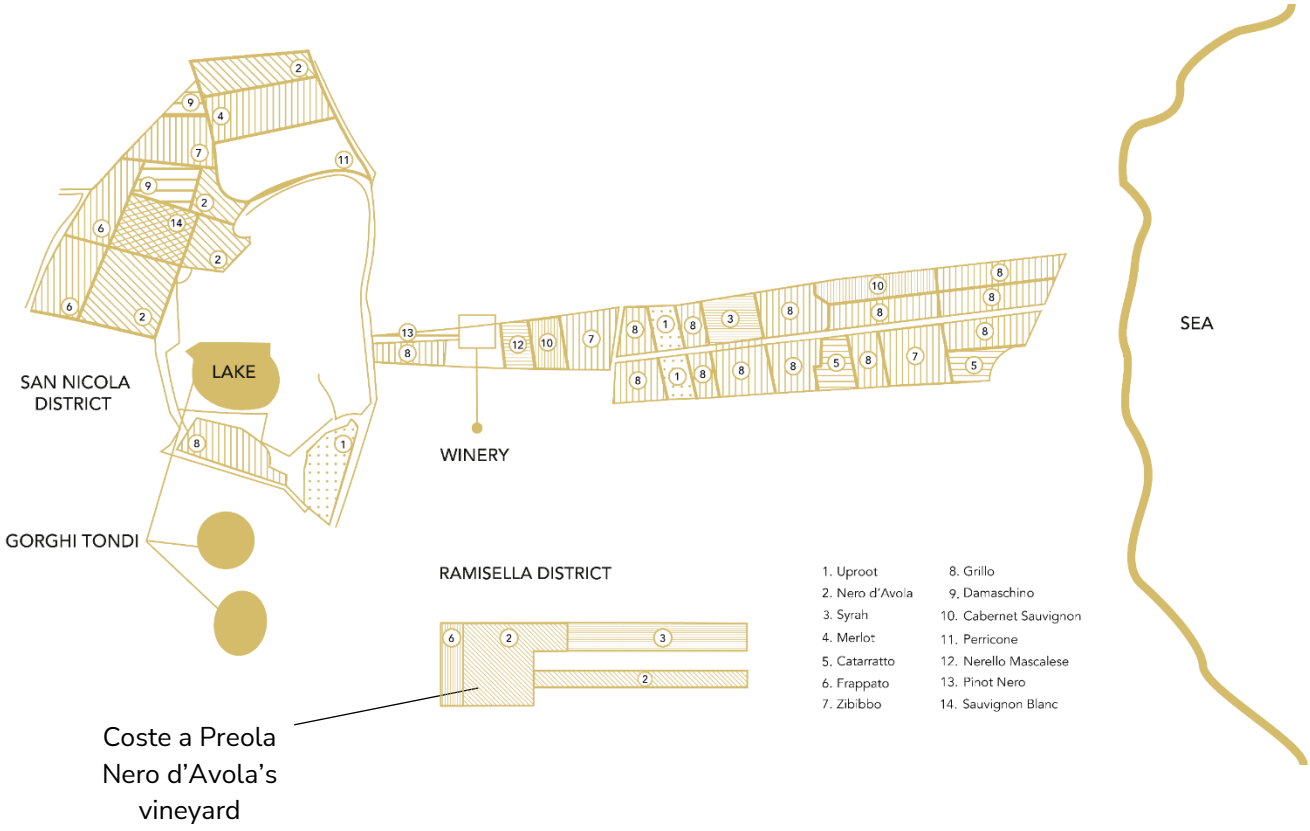
per hectare, and with a production of about 6.5 tons. The soil is flat, composed of a medium-textured limestone substrate tending to sandy. The harvest starts the second decade of September

At the cellar: The fermentation process takes place in stainless steel tanks, at a controlled temperature, with a maceration of 2 weeks. Malolactic fermentation was completed. The wine ages in stainless steel tanks, on the lees, for 9 months, and a further 5 months in the bottle

First vintage: 2006

Bottles produced: 35,000
Bottle capacity: 75 cl



Coste a Preola
Nero d'Avola's
vineyard

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