

TURI ROSSO

It is my name Salvatore in Sicilian. Fruit of the earth and of my hard work; it is produced in the renowned "Contrada Buonivini", near Pachino, always known for the Nero d'Avola.

Classification: D.o.c. (Registered Designation of Origin)
Eloro Pachino Nero d'Avola

LAND:

- Vineyard site: "Contrada Buonivini" - Noto (sr)
- GPS Coordinates: 36°46'06.1" N 15°01'04.2" E
- Height above sea level: 34 m
- Distance from the Ionian Sea: 7.3 km
- Distance from the Mediterranean Sea: 7.3 km
- Typology of Soil: average mixture tending to calcareous clay with good presence of rocks
- Exposure: South

VINEYARD:

- Average age of the vineyard. 25 years
- Vine training system: Pachino free standing bush
- Extension: 1.5 ha
- Planting system order: 1.20*1.20 m (five hands span), 1.60*1.10 m
- Planting system density: from 5600 to 6600 vines per hectare
- Rows orientation: East-West
- Variety: 90% Nero d'Avola, 9% Pignatello, and 1% unknown varieties.
- Processing: exclusively manual
- Fertilization: use of only certified seasoned organic manure
- Production per ha: about 50 q.li = 35 hl
- Grape/wine yield: 67%

WINE:

- Classification: D.O.C. (Registered Designation of Origin)
Eloro Pachino Nero d'Avola;
- Processing: hand harvesting of ripe and whole, intact grapes, destemming-crushing and fermentation by indigenous yeast in a temperature-controlled tank for about 6 days. Pressing and end of Primary (alcoholic) fermentation always in the tank. Spontaneous Secondary (Malolactic) fermentation and subsequent decanting to remove coarse lees Bottling in the spring following the harvest.
- Year of first bottling: 2017
- Bottles produced: about 1.300
- Aging capacity: 3-5 years
- Analytical data on bottling:
- Alcohol 13.0 % vol.
- pH: 3.25
- Total Acidity: 7.0 g/l
- Total sulphur dioxide: 16 mg/l

