



NEROBUFALEFFJ - ORGANIC

Sicilia, Italy

Gulfi



www.gulfi.it

Method & Production

Vigna Bufaleffj is a single vineyard in the district of Pachino, planted with Nero d'Avola vines which have been trained according to the Alberello system. Highest presence of volcanic rock and red volcanic sand, interspersed with red clay and white calcareous. 40m elevation. The grapes are harvested in the second half of September. Long maceration on the skins through fermentation. After the malolactic, the wine is transferred into small barrels, capacity 500L, where it remains for about two years. And at least one year in bottle before release.

Tasting Notes

The ancestral power of Nero d'Avola, warm, elegant with a complex structure.

Food Matching

Excellent with red meat, game, and mature cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| GU0119 | NeroBufaleffj - Organic | Nero D'Avola | 2019 | 14.5% | Cork | 6X0.75lt | Yes | No | No | No |