



## ROSSOJBLEO - ORGANIC

Sicilia, Italy

Gulfi



[www.gulfi.it](http://www.gulfi.it)

### Method & Production

The Nero d'Avola grapes for Rossojbleo are selected from various vineyards in Chiaramonete Gulfi and Ragoletti. The vines are trained according to the traditional Alberello method. Harvest occurs mid-September, after which there is a short maceration period at a controlled temperature. Fermentation and malolactic fermentation in stainless steel. A few months of refinement before bottling and release.

### Tasting Notes

Ruby red with violet reflections. Fragrant with red berries, cherries and plum. Very fresh, easy drinking and harmonious.

### Food Matching

Perfect for antipasti and works really well with pizza too.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
GU 0622	Rossojbleo - Organic	Nero D'Avola	2022	12.5%	Cork	6X0.75lt	Yes	No	No	No