



# nero d'avola

# MUSITA

## technical sheet



SICILIA DOC  
CONSORZIO  
DI TUTELA VINI



<i>Appellation</i>	DOC Sicilia
<i>Varieties</i>	Nero d'Avola
<i>Production Area</i>	Western Sicily, hilly areas in and around Salemi
<i>Soil</i>	Clayey and silty
<i>Vineyard</i>	Counter-espalier with Gujot training
<i>Harvest</i>	In September
<i>Vinification</i>	Cryomaceration in the absence of alcohol and maceration during alcoholic fermentation. Racking closed and in the air for increased oxygenation. Delestage at 2/3 of alcoholic fermentation. Full malolactic fermentation.
<i>Ageing</i>	For several months in steel and cement vats.
<i>Tastings notes</i>	Bright ruby red in colour, with notes of cherry and morello cherry, it is characterised by the elegance and harmony of its tannins.
<i>Serving temperature</i>	16 -18° C.

### Analytical data

<i>Alcohol:</i>	14,0%
<i>pH:</i>	3,7
<i>total acidity:</i>	5,30 gr/l
<i>Sugars:</i>	2,5 gr/l

### Packaging

<i>Bottle size:</i>	75 cl - Bordolese		
<i>Closure</i>	Tappo tecnico Nomacor		
<i>Bottle weight:</i>	1,2 Kg		
<i>Carton weight:</i>	7,4 Kg	<i>Carton format:</i>	6 btls
<i>Carton size:</i>	234 x 155 x 302 mm		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	945 Kg
<i>Cartons for layer:</i>	25	<i>Layers for pallet:</i>	5
<i>Cartons for pallet:</i>	125	<i>Bottle for pallet:</i>	750