

# Rabàh - Nero d'avola

# MUSITA



## Data Sheet

|                            |                                                                                                                                                          |
|----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Appellation</i>         | DOC Sicilia                                                                                                                                              |
| <i>Varieties</i>           | Nero d'Avola                                                                                                                                             |
| <i>Production Area</i>     | Western Sicily, in the hills in the area of Salemi and surroundings                                                                                      |
| <i>Soil</i>                | Clayey and loamy                                                                                                                                         |
| <i>Vineyard</i>            | Guyot                                                                                                                                                    |
| <i>Harvest</i>             | Hand-picked in September                                                                                                                                 |
| <i>Vinification</i>        | Grapes destemming and maceration for 8-10 day. Fermentation at 26 °C with selected yeasts and frequent pumping over. Delestage. Malolactic fermentation. |
| <i>Ageing</i>              | For few months in steel and cement tank with periodic batonnage                                                                                          |
| <i>Tastings notes</i>      | Ruby red colour, with cherry and marasca cherry olfactory notes, it is recognisable for its elegant and harmonious tannins.                              |
| <i>Serving temperature</i> | 16 -18° C.                                                                                                                                               |

## Packaging

|                             |                                            |
|-----------------------------|--------------------------------------------|
| <i>Bottle size:</i>         | 75 cl - Borgognotta                        |
| <i>Closure:</i>             | technical cork - Nomacorc select green 100 |
| <i>Bottle weight</i>        | 1,2 Kg                                     |
| <i>Carton Weight:</i>       | 7,2 Kg                                     |
| <i>Carton Size:</i>         | 252 x 167 x 302 mm                         |
| <i>Pallet size:</i>         | 80x120                                     |
| <i>Cartons for layer:</i>   | 21                                         |
| <i>Cartons for pallet</i>   | 105                                        |
| <i>Carton Format:</i>       | 6 bottles                                  |
| <i>Pallet gross weight:</i> | 770 Kg                                     |
| <i>Layers for pallet:</i>   | 5                                          |
| <i>Bottles for pallet:</i>  | 630                                        |

## Musita s.r.l.

C\da Passo Calcara, 552 – 91018 Salemi (TP) - Tel./fax +39 0924-68576 - [www.musita.it](http://www.musita.it) – [info@musita.it](mailto:info@musita.it)  
Cod.Fisc. e Registro Imprese Trapani 02423350814 - P.Iva 02423350814 - R.E.A. TP 169441 - Cap. Soc. € 20.000,00 i.v.

