




# Tenute Orestiadi - Molino a Vento


## Nero d'Avola 2024



  
RED STILL WINE

  
ITALY

  
SICILY

  
SUITABLE  
FOR VEGANS

**TASTING NOTE**

Charming, elegant red from Sicily, filled with red cherry and raspberry, with a fine minerality on the finish.

**VITICULTURE**

Grapes are grown in a vineyard situated across the hills of Gibellina, which lies between 100-300m above sea level. Soils here are calcareous, containing higher than average levels of organic matter and iron, which impart complexity and unique flavours to wine.

**VINIFICATION**

Fermentation is conducted for 12-15 days at 24-30°C with daily pump-overs and racking. The wine is then aged in a combination of stainless steel tanks and French oak barriques for 2-4 months, before being bottled.

SIZE	75cl
VINTAGE	2024
ABV	13.5%
GRAPE VARIETIES	Nero d'Avola (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H4986124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.43
TOTAL ACIDITY	6.8g/l Tartaric
RESIDUAL SUGAR	7.4g/l
SKU	H4986124