

ORGANIC  
WINE

VEGAN FRIENDLY

PURA SICILIA  
PURATO

GREEN  
TO THE  
EXTREME

GREEN  
TO THE  
EXTREME

Purato Nero d'Avola is an organic Sicilian wine with a conscience. It is "Green to the Extreme" as it ticks each and every sustainable, eco-friendly box. Purato Nero d'Avola is super-sustainable: carbon-neutral, vegan-friendly, and packaged purely in recycled & recyclable materials. At the same time, this is a quality, interesting, great value, authentic Sicilian red.

## NERO D'AVOLA SICILIA DOC



Grapes: 100% Nero d'Avola

### Vineyard area

The Nero d'Avola grapes are grown in organic vineyards on hillside slopes in the Trapani area of the island. Trapani is north of Marsala, to the extreme west and is an area perfect for organic grape production. We train the vines using the traditional *Spalliera* system. Harvest is in early October.

### Vinification

The grapes are very gently pressed after de-stemming. During the early stages of fermentation, which takes for around 15 days at a controlled temperature of approximately 28°C, we do a lot of pumping over in order to extract the right amount of colour and soft tannins. Once fermentation is finished, the wine is racked off and malolactic takes place.

### Tasting notes

Purato Nero d'Avola is packed with punchy fruit, with an excellent structure, yet is completely approachable. Perfect to drink with a tomato-based pasta dish.

