

GREEN to the
EXTREME!



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NERO D'AVOLA SICILIA DOC

Purato
ORGANIC · VEGAN FRIENDLY

GRAPES

100% Nero d'Avola.

VINEYARD AREA

The **Trapani area** in the extreme west of the island of Sicily has perfect conditions for growing organic grapes and this is where our Nero d'Avola grapes come from. The vines are trained using the traditional Spalliera system and the grapes are picked in early October.

VINIFICATION

After de-stemming, the grapes are **very gently crushed**. During the early stages of fermentation, which takes for around 15 days at a controlled temperature of approximately 22°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 fermentation takes place.

TASTING NOTES

Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Purato Nero d'Avola is a **pure** and expressive wine, **well-structured**, full of dark berry fruits, with **gentle tannins** and **a long smooth finish**.

TO SERVE

Purato Nero d'Avola is perfect to drink with a tomato-based pasta dish or chicken.

Purato

A range of pure and expressive wines that are **green to the extreme!**