

Alberelli di GIODO 2019



SICILIA
NERELLO MASCALESE

Sicilia DOC "ALBERELLI DI GIODO" 2019

Appellation:	Sicilia DOC
Vintage:	2019
Grape variety:	100% Nerello Mascalese
Vineyard area:	2 ha
Age of vines:	80 years
Elevation:	950 metres
Exposure:	North
Soil profile:	Volcanic
Vine training system:	Low-bush "alberello", with a density of 5,000 to 7,000 vines per hectare
Yield per hectare:	50 quintals/ha
Fermentation:	7-day fermentation in steel tanks and 20 days skin contact
Maturation:	About 18 months in large 500- and 700-litre oak casks, followed by additional time in concrete. 12 months in bottle
Alcohol %:	14.00% vol.
Total Acidity:	5.90 g/l
Production:	7,000 bottles