

## Ramisella 2019 – Contrade

***Ramisella** Nero d'Avola represents Tenuta Gorghi Tondi's will to showcase the "prince" of Sicilian wines in a different, crisp and purer version, through a strictly organic production method - in full respect of the surrounding nature Reserve - without adding sulfur dioxide during any production stage.*

**Classification:** PDO Sicilia

**Certification:** organic, IT-BIO-009

**Origin:** South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m / asl (about 80 ft)

**Grapes:** 100% Nero d'Avola

**Alcohol content:** 12.5%

**Tasting notes:** intense ruby red color. Cherry nose, with hints of Mediterranean maquis and

a delicate spiciness. On the palate it is rich and balanced, with a well-integrated tannin, with

great aroma, persistence and good minerality

**Pairings:** It goes well with red meats, mature cheeses and game. Serve at 16-18 °C (61-64.5

°F)

**First vintage:** 2018

**Bottles produced:** 6,000

**Information on the vineyards:** Ramisella grapes' come from a 12 years old vineyard, whose density is 4,600 vines per hectare, with a production of about 8.5 tons





**Soil:** Flat, medium-textured tending to clayey

**Training and pruning system:** cane pruning with single Guyot

**Harvest:** First decade of September

**Vinification:** Fermentation in stainless steel tanks, at controlled temperature, operated by wild yeasts, with a maceration of 10 days. Malolactic fermentation completed

**Aging:** In stainless steel tanks, on the lees, for 5 months