



Sàgana

Vigneto del Torrone Bianco
Sicilia DOC

100% Nero d'Avola. Vineyards cultivated on hills at 400m asl, South exposure, at a density of 5000 plants per hectare and yield of 50 hectoliters per hectare. The average age of the vines is 30 years, manual harvest into cases in the first 10 days of September.

Vinification

Destemming and fermentation at controlled temperature of 28°-30°C for 10/15 days; malolactic fermentation in 20 hectoliter barrels and aging for 18 months, followed by further aging in the bottle.