

Alberelli di GIODO 2018



SICILIA  
NERELLO MASCALESE

## Sicilia DOC "ALBERELLI DI GIODO" 2018

Denomination:	Sicilia DOC
Vintage:	2018
Grape variety:	100% Nerello Mascalese
Vineyard area:	1.5 ha
Vine age:	80 years
Elevation:	950 metres
Aspect:	North
Soil profile:	Volcanic
Vine training system:	Low-bush <i>alberello</i> , with a density of 5.000 vines per hectare
Yield per hectare:	50 quintals/ha
Fermentation:	7-day fermentation in steel and concrete tanks, with 20 days' skin contact
Maturation:	About 12 months in large 500- and 700-litre oak casks, followed by additional time in concrete vats.
Alcohol:	14% vol.
Total acidity:	6.00 g/l
Production:	9,000 bottles