

Rabàh - Nero d'avola

MUSITA



Data Sheet

<i>Vintage</i>	2024
<i>Appellation</i>	DOC Sicilia
<i>Varieties</i>	Nero d'Avola
<i>Production Area</i>	Western Sicily, in the hills in the area of Salemi and surroundings
<i>Soil</i>	Clayey and loamy
<i>Vineyard</i>	Guyot
<i>Harvest</i>	Hand-picked in September
<i>Vinification</i>	Grapes destemming and maceration for 8-10 day. Fermentation at 26 °C with selected yeasts and frequent pumping over. Delestage. Malolactic fermentation.
<i>Ageing</i>	For few months in steel and cement tank with periodic batonnage
<i>Tastings notes</i>	Ruby red colour, with cherry and marasca cherry olfactory notes, it is recognisable for its elegant and harmonious tannins.
<i>Serving temperature</i>	16 -18° C.

Packaging

<i>Alcohol:</i>	14,0%	<i>Bottle size:</i>	75 cl - Borgognotta
		<i>Closure:</i>	technical cork - Nomacorc select green 100
		<i>Bottle weight</i>	1,2 Kg
		<i>Carton Weight:</i>	7,2 Kg
		<i>Carton Size:</i>	252 x 167 x 302 mm
		<i>Pallet size:</i>	80x120
		<i>Cartons for layer:</i>	21
		<i>Cartons for pallet</i>	105
		<i>Carton Format:</i>	6 bottles
		<i>Pallet gross weight:</i>	770 Kg
		<i>Layers for pallet:</i>	5
		<i>Bottles for pallet:</i>	630

Musita s.r.l.

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