



DISUERI TENUTA SAN GIACOMO

This wine is made from 100% Nero d'Avola, sourced from hillside vineyards located at 400 meters above sea level, with a south-facing exposure. These conditions, combined with excellent sun exposure, allow Nero d'Avola to develop aromatic intensity, structure, and its characteristic natural fruit richness. The vineyards are planted at a density of 5,000 vines per hectare with a yield of 60 hectoliters per hectare, ensuring a balanced expression of concentration and freshness.

Harvesting is carried out manually in crates during the first ten days of September, preserving the integrity and quality of the grapes.

Vinification includes destemming and cold maceration for 1 day at 12°C, followed by fermentation at 28°C with frequent pump-overs and punch-downs. Malolactic fermentation takes place in stainless steel, where the wine remains on fine lees for at least 5 months before completing its ageing in the bottle. The result is a harmonious, intense, and well-defined Nero d'Avola that fully reflects the character of the variety.

Grapes: Nero d'Avola 100%

Alcohol: 12.5%

Format: 0.75l

Info: Contains sulfites – Product of Italy

THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

IMPORTANT

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.

