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OCCHIPINTI SP68 TINTO

ARIANNA OCCHIPINTI, Ragusa, Vittoria

2025 29001 75 CL
2024 29001 75 CL
2024 29001 MAGNUM
2023 29001 MAGNUM



Grape varieties
Nero d'Avola and Frappato

Origin
Italy, Sicily, Ragusa, Vittoria

Soil
clayey-calcareous at 280 m altitude

Vinification
15 days maceration with their skins, alcoholic fermentation with native yeasts

Ageing
6 months in DAI, plus 1 month in bottle, bottled unfiltered

Characteristics
Red, Biodynamic, Still, Fruity and juicy

Properties
Alcohol: 12,69 %, Ph: 3,40, SO2: 36, Residual sugar: 1,2 g/l

Also appears in:
Price: 20 - 50€