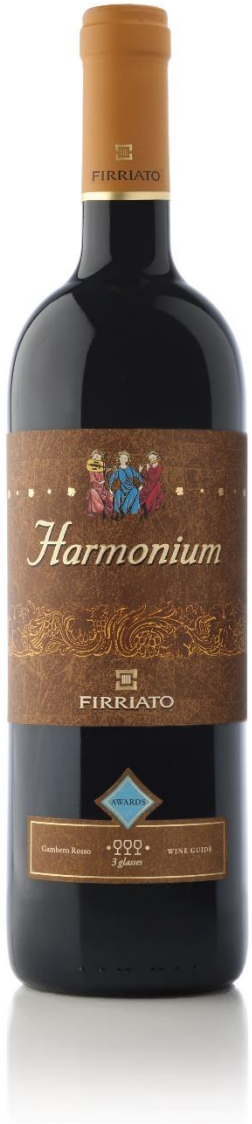
Firriato

HARMONIUM



Deep and impenetrable ruby red with a purple edge. Delightful nose with ripe scents of cherries, plums and blackberries, combined with aromas reminiscent of nutmeg, rhubarb, pepper and dark chocolate. Fresh body with balanced tannins and a long finish.

Color: Deep dark ruby red color with violet hues

Grapes: 100% Nero d'Avola, three crus of Nero d'Avola

Soil: Calcareous

Age of Vines: 14 Years Old

Altitude: 300 m above sea level

Aspect: Three crus. Ferla's cru (North – East), Beccaccia's cru (South) and Lepre's cru (South – East)

Training System: Cordon trained, spur pruned

Yield per Hl/Ha: 70 Hl/Ha

Fermentation: 14 days in Stainless Steel Tanks

Aging: 12 Months in French/American barriques, then 6 Months in the bottle

Production: 80,000 Bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

Sevenfifty.com/harmonium