



Camporeale, Palermo. ITALY

Biologico 100%

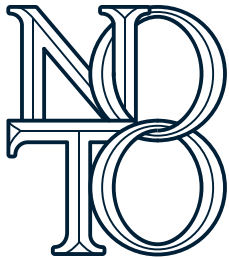
2017

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TO

A family enterprise
that interprets love for
its lands and vineyards
in its products.

www.aziendagricolano.to.it

Azienda Agricola
Francesco Noto
Camporeale (PA)
ITALY



Grillo

DOC SICILY
100% GRILLO

From the traditional Grillo grapes grown on the hills of Camporeale borns a wine able to enchant the senses. Freshness, body and persistence merge with delicate Mediterranean flavors reminiscent of orange blossom and citrus fruits.



Color straw yellow with bright green reflection.
Smell impactful notes of orange and lemon peel in a background of delicate note of white peach and orange blossom.
Palate good structure with a note of acidity and a long lasting minerality at the end.

Training System
free-standing espaliers rearing with guyot pruning
Soil type
hilly, sandy with high presence of stones

No.of vines 3800/ha
Yield 8500 kg/ha

VINIFICATION
Grapes picked by hand are crushed, de-stemmed and than softly pressed by pneumatic press. After a 48 hours sedimentation the clear must is inoculated with selected yeasts and than ferments al 15°C in steel tanks.

AGING
On lees for 4 months in steel tank a 10°C with frequent batonage. At least two months in bottle before the release.

 WHITE  13%VOL



Qarib

DOC SICILY
100% CATARRATTO

A fresh wine, with a strong salty entry and a good persistence at the end, made from handpicked catarratto grapes grown on the hills of Camporeale. The tropical fragrances of grapefruit and pineapple are balanced by elegant spicy notes of white pepper, almond and ginger.

Color straw yellow with bright green reflection.
Smell impactful notes of orange and lemon peel in a background of delicate note of white peach and orange blossom.
Palate good structure with a note of acidity and a long lasting minerality at the end.

Training System
cordon rearing with Guyot pruning
Soil type
hilly, sandy - clay with alkaline reaction

No.of vines 3800/ha
Yield 9000 kg/ha

VINIFICATION
Grapes picked by hand are crushed, de-stemmed and than softly pressed by pneumatic press. After a 48 hours sedimentation the clear must is inoculated with selected yeasts and then ferments at 15°C in steel tanks.

AGING
On lees for 4 months in steel tank a 10°C with frequent batonage. At least two months in bottle before the release.

 WHITE  13%VOL

Glam

DOC SICILY
100% GRILLO VIVACE

Charming and lively in taste, strong in fragrances, Glam is a fresh white that stands out for its elegance and vivacity. The perfect harmony of a sour note and a soft structure gives lightness and drinkability.

Color straw yellow with bright green reflection.
Smell impactful notes of orange and lemon peel in a background of delicate note of white peach and orange blossom.
Palate good structure with a note of acidity and a long lasting minerality at the end.

Training System
free-standing espaliers rearing with guyot pruning
Soil type
hilly, sandy with high presence of stones

No.of vines 3800/ha
Yield 8500 kg/ha

 WHITE  14%VOL



Ciuri Nero

DOC SICILY
100% NERO D'AVOLA

Grapes of extraordinary personality and tradition, such as the powerful and elegant black grape Nero D'Avola completed to obtain a ruby red wine with a with purplish hues.

Color ruby red with violet glints.
Smell enhances varietal hints of black pepper and red fruits as strawberry and cherry.
Palate shows a good tannin content and saltiness.

Training System
cordon rearing with Guyot pruning
Soil type
sandy - clay with alkaline reaction

No.of vines 4800/ha
Yield 8000 kg/ha

VINIFICATION
In red with partial cold maceration of grapes followed by 10-12 days of fermentation and maceration on skins.

AGING
In steel tank for 4 months, than six months in tonneaux. Short refinement in bottle.

 RED  14%VOL



Scialai

DOC SICILY
100% SYRAH

Grapes of extraordinary personality and tradition, such as the powerful and elegant black grape Nero D'Avola completed to obtain a ruby red wine with a with purplish hues.



Color intense ruby red with violet glints.
Smell the classic black pepper notes, typical of Syrah, is softened by fruity notes of blackberries and blueberries. In the background well integrated toasty notes given by aging in French oak.
Palate entry characterized by sweet silky tannins lightened by a long and fruity ending.

Training System
free-standing espaliers rearing with Guyot pruning
Soil type
sandy with alkaline reaction

No.of vines 4800/ha
Yield 8000 kg/ha

VINIFICATION
Pre-fermentative maceration at 10 ° C for 48 hours and subsequent fermentation for 10-12 days at 23-25 ° C. Malolactic fermentation completely carried on with indigenous bacteria in steel tanks.

AGING
In steel tank for 4 months, then for six months in French oak tonneaux. Short aging in bottle.

 RED  13,5%VOL



Since the Seventies, Noto family has dedicated itself to vine the cultivation, cooperating with the best and most important wineries.

In 1995, driven by the desire to carry on **the values of the family and the territory**, they created their own production made of passion and meticulous attention, from the vineyard to the cellar, from the harvest to the extraction of olive oil at low temperatures. This is the Noto farm!



Catarratto, Grillo, Syrah and Nero D'Avola are produced **thanks to the clever intersection** of tradition and innovation, technique and respect for nature, family management and business know-how.



The innumerable knots of shoots on the row can not compete with the interweaving of knowledge, experience, skills, passion and dedication needed to produce **a good wine**.

Glam

500 m s.l.m.

**Grillo
Qarib**

480 m s.l.m.

**Ciuri Nero
Scialai**

450 m s.l.m.