

## NERO D'AVOLA SICILIA DOC



100% Nero d'Avola

ALCOHOL LEVEL

13%

### TASTING NOTES



Intense ruby red with violet hues.



Very fruity wines, with intense scents of cherry and violets.



Juicy, fresh and extremely persistent in its fruitiness, this wine is a taste-bud explosion.



Suggested with your favourite risotto and with meat entrées.



### TECHNICAL INFORMATION

AREA  
Sicily

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 300 m

SOIL TYPE  
AND DENSITY  
Clay and limestone | 4.500  
plants/ha

VITICULTURAL  
TECHNIQUE  
Guyot

HARVEST PERIOD  
First half of September

The grapes that make this wine are harvested in Sicily. They are picked both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine is kept in contact with the skins for 8 to 10 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for up to 3 months in stainless steel tanks.