



Nero d'Avola D.O.C. Sicilia

Bright ruby red color, both dark and intense. To the nose it has fruity notes ranging from licorice to berries. To the palate it has a good body and round tannins. Good length that tends to a fruity finish. Perfect with pasta with pesto and grilled red meat.

Variety: Nero D'Avola

Classification: D.O.C. Sicilia

Btl capacity: 750 ml

Area of production: Salaparuta, 300-400 masl, south-east exposure

Soil: Medium soil texture, from moderately deep to deep with a rich skeleton consisting of abundant pebbles, slightly calcareous and patches of dark vegetal soils.

Yield per hectare: 70 quintals for hectare

Vinification: Harvested at phenolic ripening, it is left to macerate for 12-15 days at 26 C° with daily pump-overs. After racking, it is aged in steel for about 4 months. A part is aged in barriques. The process is completed with aging in bottle.

Organoleptic characteristics: Bright ruby red color, both dark and intense. To the nose it has fruity notes ranging from licorice to berries. To the palate it has a good body and soft and round tannins. Good length that tends to a fruity finish.

Pairings: Perfect with pasta with pesto and grilled red meat.

Alcohol by volume: 13%vol

Acidity: 5,9gl

PH: 3,5

SO2 TOT: 90mg/l

SO2: 35mg/l