NERO D’AVOLA

SICILIA DOC

One of the most traditional Sicilian varieties, with intense colour and powerful structure. The grapes, harvested in mid-September, are vinified as a monovarietal, in small stainless steel tanks, with medium-long, temperature-controlled macerations. This deep red wine offers aromas of ripe fruit and an intense, harmonious palate.

VARIETIES
Nero d'Avola.

PRODUCTION DISTRICT
Vineyards cultivated with red grapes in Sicily.

HARVEST
The grapes are harvested between August and September when fully ripened.

WINEMAKING METHOD
Grapes vinified as a monovarietal in stainless steel tanks. Medium-long macerations and controlled temperatures contribute to giving the product serious structure.

SENSORY PROFILE
Ruby red, with a ripe fruit nose, over a harmonious, intense palate.

RECOMMENDED CELLARING
3 years.

FOOD PAIRING
Red meats, roast white meats and mature cheeses.

ALLERGENS: Contains sulphites.