



## Nero d'Avola Sicilia DOC

DENOMINATION	NERO D'AVOLA SICILIA DOC
VARIETAL	Nero d'Avola 100%
ALCOHOL LEVEL	13% vol.
AREA	Sicilia
SURFACE	Hills
ALTITUDE	0 - 300 m
SOIL TYPE	Clay
PLANT DENSITY	4.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	Beginning of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

Sourced from the hills of Petrosino the grapes used to make this wine are harvested by hand and undergo destemming and traditional pressing. Fermentation takes place in 300 – 500 hl tanks at 25 -26°C over 10 days, followed by malolactic fermentation. It is then stored in stainless steel tanks before bottling.

### TASTING NOTES

Intensely red, with violet hue with typical scents of blackberry and cherry, this wine is round and complete on the plate, with a natural and effortless balance of tannin and acidity, structure and length.

### FOOD MATCHINGS

With its bold fruit flavours, robust tannin and acidity, Nero d'Avola Sicilia DOC is a great wine to match with rich meat and mushroom-based dishes.



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