

# Nero d'Avola DOC Sicilia

#### **TYPE OF WINE**

Still red wine

#### **MAIN GRAPES**

Nero d'Avola

### **PRODUCTION AREA**

Grapes coming from the vocated DOC area located in the territory of Sicily Region (South-Italy)

#### **SOILS**

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morainic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

#### **HARVEST**

Nero d'Avola is a medium-late ripening grape variety, usually reaches full maturity in the second part of September

#### **VINIFICATION**

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

#### **COLOUR**

Ruby red with purplish hues

#### **BOUQUET**

Complex aroma with notes of violet and spices, juicy red-fruit flavors like raspberry and plum.

#### **TASTE**

Nero d'Avola typically has high tannins, medium acid and a strong body, with fruity and spicy aromas and a persistent finish.

#### **FOOD PAIRING**

Perfect with savory pasta dishes, roasted and grilled meat, games and seasoned cheese.

## **SERVING SUGGESTION**

18-20°C

## **ALCOHOL CONTENT**

13,0% vol

[Bordolese standard (75 cl)], [13% vol]

SICILIA

NERO D'AVOLA

