



A prelude to summer, with the graceful tones of spring. Nero d'Avola grapes give the nose the characteristic cherry aroma that pops up in the mouth along with the freshness given by this grape variety and by the low alcoholic content.

It may be a very good alternative to white wine as its bouquet goes well with the Mediterranean flavors and scents, and its acidity can counterbalance fish with high fat content.

## *Nero d'Avola Rosato DOC Sicilia "Aprile"*

### GRAPE VARIETIES

*Nero d'Avola*

### WINEMAKING

*12 hours of cold maceration on the skins followed by white vinification at controlled temperatures.*

### AGEING

*In stainless steel tanks and in bottles.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright cherry color; Crunchy cherries fragrance; Round and full sip, enlivened by a pleasant acidity.*

### GASTRONOMY

*It is an ideal dinner-opener: it is a pleasure to see it in a glass, to smell its fragrances of pomegranate and flowers and then to recognise them on the palate; pairings with crustaceans are interesting.*

*Serving temperature 10-12°C*

AVAILABLE FORMATS

75 cl

