



Nero d'Avola, Sicily's ubiquitous grape variety, exists in the island with so many biotypes, versions, features and interpretations that is really difficult to outline a single profile. Since this is a very elegant variety, one that knows very well the environment where it thrives, denying it the space it deserves would mean missing a central figure from our culture. We grow it at 200 meters above sea level on a fresh soil, with a fair amount of limestone and sand. This is how we got a leafy Nero d'Avola vine with juicy violet-shaded berries.

The resulting wine is long lasting, fresh and fruity with strong hints of cherry and red fruits. In our opinion, it is so pleasant to drink that we have worked to make it a resourceful all-rounder that goes well with both meat and fish, especially if enriched with Mediterranean spices. Since it is a red wine, it is also made to cleanse the palate and make it ready for another bite... and another sip.

Nero d'Avola DOC *Sicilia* "*Nero d'Avola*"

GRAPE VARIETIES

Nero d'Avola

WINEMAKING

Controlled temperature maceration for 10/12 days in wide stainless steel vats at a controlled temperature.

AGEING

In stainless steel tanks and in bottles.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

It has a cherry or ruby red color; Intense nose with hints of fruit (cherry, plum, spicy notes); The taste is dry and slightly acid, warm and full-bodied.

GASTRONOMY

Good to enjoy with "its" Risotto al Nero D'Avola and cloves; greatly matching grilled meat and medium-aged cheeses;

pleasant with fishes and couscous; to sample with ancient dishes like roasted tuna with onions and mint.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

