



It was 1972 when Cantine Paolini announced its first harvest, marking a milestone in the company's history. From small parcels, as well as rows, juicy grapes Catarratto, Inzolia, Nero d'Avola and Frappato are still carefully trained to create the wines of the 72 Filara line that has always represented the beginning of a new path.

Nero d'Avola-Frappato Terre Siciliane IGT 72 Filara

GRAPE VARIETIES

Nero d'Avola 60%, Frappato 40%

WINEMAKING

Pressing of the grapes is soft and alcoholic fermentation with maceration on the skins takes place at 27°C for about 11 days; after malolactic fermentation, the wine is aged for 12 months in tonneaux and barriques, then moved into cement vats; the assembly takes place after the aging in barrels.

AGEING

Ten-twelve months in bottle develop the bouquet.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color with light violet tints, complex aroma, intense, spicy with a fruity touch of wild strawberries, cherries, plums, mixed with light hints of red rose; the palate is rich, full and velvety, with a great structure and aromatic persistence from a sour aftertaste, soft and balanced tannin that gives a fresh acidity.

GASTRONOMY

Particularly recommended to accompany complex meat and fish main courses, white meats, grilled venison; couscous with vegetables, risotto, meat rolls, country omelets, duck stews.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

AWARDS

2015 - Decanter - Asia Wine Awards - Silver

