



Nero d'Avola



APPELLATION

Terre Siciliane IGT



AREA

Sicilia



GRAPES

Nero d'Avola



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

After removal of the stalks and soft pressing, fermentation lasts eight days at a controlled temperature of 25 - 28° C. (77 - 82° F.) according to traditional principles but with the use of rotating horizontal fermenting tanks and delicate maceration of the skins for one week to assure the wine the colours, aromas and fundamental elements of which it has need. Once the sugar has been converted to alcohol, the wine is racked into oak casks where it completes its maturation.

COLOUR

Relatively dark but brilliant ruby-red.

BOUQUET

Broad and persistent, with evident and intense spicy scents as well as notes of almond blossoms.

FLAVOUR

Dry and structured and showing outstanding roundness, the wine offers a sensation of complex fruitiness resembling that of cherries preserved in spirit, alternating with pleasant and highly persistent hints of spices.

SERVING TEMPERATURE

To be served at 16 - 18° C. (61 - 64° F.).

FOOD MATCHES

Since this is a full bodied wine it expresses itself in the best way when served with oven ad spit-roasted meats, prepared with savoury sauces, all type of game and aged and piquant cheeses.