



## Nero d'Avola IGT Sicilia

### **PRODUCTION AREA**

Sicily

### **GRAPE VARIETY**

Nero d'Avola

### **WINE PRODUCTION**

Picking the grapes from the bunch, treading and soaking at 28-30 °C for 8 - 10 days, and finally lactic fermentation. Maturation in oak barrels for 12 months and refining in bottle for another 4 months at a controlled temperature.

### **ANALYTICAL DETAILS**

Total acidity: 5,20 g/l

Alcoholic degree: 13,50 %

### **ORGANOLEPTIC NOTES**

It has an intense ruby red color, bright, lively with purple hues whether young or garnets, after aging the aroma is complex, with hints of violets and spices, prune, cherry, blackberry.

It marches perfectly with savoury pasta dishes, red meats, game, mature cheese.

Serving temperature: 18-20 °C

