



NERO D'AVOLA BAGLIO DEL SOLE

Sicilia DOC

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2005	Young red easy to drink	100% Nero d'Avola	Niscemi (CL)

The world has now discovered the Nero d'Avola main vine, though difficult, in Sicily. It is difficult to find 100% Nero d'Avola grapes because the selection of the grapes is accomplished with the objective of achieving a high-quality wine and low price.

Tasting notes: dark ruby red. Generous olfactory sensations of the variety that recall the red plum and mediterranea bush notes, with pleasant hints of black pepper.

Pairing: excellent with spicy fish soup, pasta with various types of tasty meat, favorite red meat.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 80 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 85 Ql

Harvesting period: first half of september

Vinification: in steel

Malolactic fermentation: done

Aging: in steel and concrete

Duration of the aging: 6 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

