



NERO D'AVOLA

Sicilia DOC

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2007	Red with great structure and longevity	100% Nero d'Avola	Niscemi (CL)

The grape variety that expresses the character of Sicily's oenological tradition better than all the others. This wine, meticulously produced using the estate's finest resources expresses, in absolute purity, the extraordinary elegance and ability of wine to improve over time. .

Tasting notes: characterised by an intense ruby red colour typical of this grape variety. The nose offers delicate and persistent notes of red berry fruits such as blackcurrants, blueberries and cherries. Full, velvety and persistent, aiming for an elegant overall harmony.

Pairing: pairs well with red meat roasts, game, stews and aged full-flavoured cheeses.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: last week of september

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 10 months

Duration of the aging in bottle: 8 months

Available formats: 0,75 l

