

NERO D'AVOLA

A great traditional wine, soft with a good structure.





Organic Red Sicilia DOC

100% Nero d'Avola from organic grapes

Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.

Medium-textured limestone soils

Vineyards are stretched along south and south-west facing hills, 100-400 mt above sea level

4th week of august

13,5% vol

0,75 L, 1,5 L

Vinification

After a maceration and a fermentation for 6-8 days at 22-25°C, maturing requires 3-5 months in steel vats.

Tasting notes

The wine is medium-intense ruby-red with purplish reflections. On the nose it is captivating, with notes of black cherry, plum and red mulberries. On the palate it is soft, with clear notes of plum and red mulberries.

Serving temperature

16-18 °C

Pairings

Cold cuts, cheeses, pasta with ragout, beef tagliata.

M O N O V A R I E T A L W I N E S Fresh wines from international and native sicilian grapes, which express the authentic aromas and flavors of a rich and diverse land.