



NERO D'AVOLA TERRE SICILIANE IGT



One of the most traditional Sicilian grape varieties, with a deep colour and powerful structure. It's a bright red wine, with an harmonious bouquet, ideal with pasta dishes, soups, game or red meat.

Taste and experience the hearty flavours of Southern Italy!

Grapes: 100% Nero d'Avola.

Vineyard: selected grapes cultivated at between 300 and 400 metres above sea level trained by the Guyot system on clay soil.

Vinification: the grapes, picked in mid-September, are vinified separately by the red wine method in small, stainless steel containers. Average to long macerations and controlled temperatures help to give the product a good structure.

Wine: ruby red colour, with a bouquet of ripe fruit. It has an harmonious, warm and intense flavour.

Analytical details: 13% alcohol; 5.40 g/l total acidity; 3.45 pH; 4.9 g/l residual sugar; 29.5 g/l dry extract.