

TYPE: Still red wine D.O.C.

GRAPES: 100% NERO D'AVOLA. Is one the most important black grapes of Sicily. The term "nero" refers to the dark color of its berries, while "d'Avola" derives from the name of the Sicilian city where this variety is particularly widespread. This grape variety is very sensitive to its environment and gives rise to wines that are distinct and expressive of the terroir.

COLOR: Vivid rubin red color with reflections tending towards violet.

BOUQUET: The nose gives off hints of black cherry, black plum, strawberry and tabacco, salty notes and hints of dried herbs blend perfectly together.

TASTE: The taste is intensely fruity and spicy. On the palate enveloping notes of cherry, raspberry, blackcurrant and dried plum blend in a perfectly elegant and harmonious way with spicy tones that refer to licorice, cloves and rhubarb, memories of aromas of cocoa, chocolate, cinnamon and eucalyptus. Soft and well integrated tannins. Firm acidity and full body. This Sicilian grape produces both wines to drink young and mature styles. Young Nero d'Avola leans towards a juicy red fruit personality, while aged styles show more layered complexity and spiced influence.

PRODUCTION AREA: Western Sicily. In highly impermeable soils, sub-alkaline ph, clayey with a good content of nutritional elements that protect the delicacy and fragrance of its perfumes.

CULTIVATION METHOD: Espalier.

ALTITUDE / EXPOSURE: East/West, 250 m. s.l.m.

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATURE: 18°-20°C.

PAIRINGS: Its rich fruitiness allows it to be paired with a wider range of foods than many red wines and its has sufficient acidity to balance slightly fatty foods. Our top suggestions are: appetizers like salami, main dishes such as roasted red and white meats, gourmet pizzas, premium meat burger tempura vegetable and dishes with legumes. Perfect with cheeses such as truffle Gorgonzola and Cheddar.

HARVEST: Mid-August.

CLIMATE: Typically mediterranean.

ALLERGENS: Contains sulphites.

DRINKABILITY: 4/5 years.

FORMAT: 0,750 ml.



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