

# NERO D'AVOLA TERRE SICILIANE IGP



100% Nero D'Avola

---

**Vineyard Surface** 2 Ha Organic conduction, between 550-600 mt s.l.m.

---

**Growing System** Counter Guyot

---

**Density per Ha** 4500 plants

---

**Output per Ha** 90 quintals

---

**Grapes Harvest** Third week of September

---

**Wine-making** The hand-harvested grapes are destemmed and soft crushed and fermented with the peel into in special vats about 10-12 days to obtain the extraction of coloring matter contained in the peel. Follow soft pressing and maturation exclusively in steel containers to not alter particular and characteristic perfumes of the grape. Aging in bottle for 3 months.

---

**The wine** Very intense red colour. Violet reflections. To nose: black cherry, licorice, berries and spice. To mouth: pleasant tannic, full-bodied, with a long finish and a great structure. Rate of alcohol 13% vol.

---

It goes well with first courses with even very spicy meat sauces, second courses of red meats and aged cheeses. Must serve at room temperature (22-24°C).