

ESPERIDES

NERO D'AVOLA



DI BELLA

Variety Nero d'Avola
Appellation Sicilia DOC
Color brilliant ruby red
Aromatics intense scent of red fruit, cherry,
plum and red roses
Taste well balanced and persistent
ABV 13% by Vol.

Production area Jato River Valley (Palermo)
Altitude 400/500 m, 1300-1640 ft
Training system vertical-trained, Guyot
Yield 60 hl / 1585 gal per hectare / 615 gal per acre
Harvest by hand - half of September
Vinification destemming, crushing, maceration
of 1 week
Fermentation time 2-3 weeks
Fermentation Temp. 24-26 °C / 75-79 °F
Maturation stainless steel tank

Pairing pasta with tomato sauce, tuna fish,
chicken or beef meat,
Serving temperature 15-17 °C, 59-62 °F

Bottle size 750 ml
Ean bottle 8033706080306
Bottle per case 6
Empty bottle weight 650 gr / 22,92 oz
Pallet size 80 x 120 eur-epal
Cases per pallet 105



ENJOY THE RICHNESS OF THE LAND IN
THIS ICON OF SICILY, THE EXPRESSION OF
AN ANCIENT CULTURE IN YOUR GLASS.

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