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| <i>Variety</i> | Nero d'Avola |
| <i>Appellation</i> | Sicilia IGT |
| <i>Color</i> | ruby red with violet shades |
| <i>Aromatics</i> | intense and elegant with notes of blueberry, cloves and distinct hints of black pepper and cinnamon |
| <i>Taste</i> | full-bodied with soft tannins, persistent, fresh and sapid, slightly savory and pleasant finish |
| <i>ABV</i> | 14% by Vol. |
| <i>Production area</i> | Noto, Siracusa |
| <i>Altitude</i> | 40-60 m / 130-195 ft |
| <i>Training system</i> | traditional alberello |
| <i>Yield</i> | 30 hl / 790 gal per hectare / 308 gal per acre |
| <i>Harvest</i> | by hand and moved in box for cold storage - half of September |
| <i>Vinification</i> | the bunch is destemmed; maceration on the skins 2-3 weeks; fermentation with selected yeast and delestage soft pressing |
| <i>Fermentation time</i> | alcoholic and malolactic around 4 weeks |
| <i>Fermentation Temp.</i> | 23 °C / 73 °F |
| <i>Maturation</i> | in steel or cement tank and bottle |
| <i>Pairing</i> | red meat, duck, sausage, pork, lamb; seasoned cheese. Uncork the bottle at least 1 hour before drinking |
| <i>Serving temperature</i> | 17-18 °C / 63-64 °F |
| <i>Bottle size</i> | 750ml |
| <i>Ean bottle</i> | 8033706080306 |
| <i>Bottle per case</i> | 6/12 |
| <i>Empty bottle weight</i> | 650 gr / 22,92 oz |
| <i>Pallet size</i> | 80 x 120 eur-pallet |
| <i>Cases per pallet</i> | 125/60 |



WINE FROM CONNOISSEURS.
GREAT ELEGANCE ACCORDING TO
ANCIENT SICILIAN TRADITION.