

# NERO D'AVOLA - SYRAH



DI BELLA

<i>Variety</i>	Nero d'Avola, Syrah
<i>Appellation</i>	Sicilia DOC
<i>Color</i>	ruby red with violet shades
<i>Aromatics</i>	floral, fruity hints of blackberry, plum and cherry
<i>Taste</i>	spicy, savoury, lively with balanced tannins and a persistent full-body
<i>ABV</i>	13,5% by Vol.
<i>Production area</i>	Noto, Siracusa
<i>Altitude</i>	40-60 m / 130-195 ft
<i>Training system</i>	traditional alberello; vertical spurred cordon
<i>Yield</i>	45 hl / 1190 gal per hectare / 462 gal per acre
<i>Harvest</i>	by hand, in perforated boxes first half of September
<i>Vinification</i>	the bunch is destemmed, fermentation with selected yeast, maceration on the skins, 2-3 pump-overs per day
<i>Fermentation time</i>	1 week
<i>Fermentation Temp.</i>	23 °C / 73 °F
<i>Maturation</i>	stainless steel vats and bottle
<i>Pairing</i>	pasta with sauces, tuna, duck, lamb, pork, veal,
<i>Serving temperature</i>	17-18 °C / 63-64 °F
<i>Bottle size</i>	750ml
<i>Ean bottle</i>	8033706080320
<i>Bottle per case</i>	6
<i>Empty bottle weight</i>	550 gr / 19,40 oz
<i>Pallet size</i>	80 x 120 eur-pallet
<i>Cases per pallet</i>	105



A NEW EMOTION. FROM THE MAGICAL ENCOUNTER OF THESE TWO GRAPES COMES A WINE OF GREAT ELEGANCE AND STRUCTURE WITH RICH AND COMPLEX AROMAS.