

PURE

NERO D'AVOLA IGT SICILIA

Nero d'Avola is a particularly refined and unique wine with notes of mature forest fruits and raspberry and spices. Full-bodied and a well-balanced palate are the characteristics of this variety cultivated in this panoramic and fascinating territory. Savour a glass of this wine in the company of friends or as the perfect companion for meat-based first courses and red grilled meat.

Grapes: 100% Nero d'Avola

Vineyard areas:

In the province of Trapani where the vines are cultivated in morphologically diverse terrains and microclimates characteristic of coastal areas and the hilly hinterland.

Harvest:

Vine training by traditional Spalliera system and grapes carefully handpicked in mid-September.

Vinification:

Red vinification is induced so as to exalt the freshness and sweetness of the fruit.

Fermentation:

The fermentation, initiated by the adding of selected yeasts, is temperature controlled at 26°C for about 10 days.

After alcoholic fermentation the wine is transferred to another tank where malolactic fermentation takes place. This process lasts 20-30 days at a temperature of 20°C..



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