



NERO D'AVOLA

D.O.C. Sicilia



The young and thriving Nero d'Avola vineyards, planted in 2005 using a guyot/espalier training system, are lying on clay soils, rich in limestone and potassium.

Produced from the most important Sicilian red grape, it has a strong and complex personality, which generously expresses its origins by being a very enjoyable and well-balanced wine.

Tasting notes:

Grape variety: 100% Nero D'Avola

Wine type: Red – D.O.C. Sicilia

Color: Dark ruby red with lively and bright hues.

On the nose: Is an aromatic and distinct wine, where fragrant and wholesome notes of blackberry, cherry, Mediterranean shrubs, nutmeg and chocolate vie with each other.

On the palate: Intense, lively and with character; soft yet pulsating and extremely pleasant to drink. Harmonious, silky and with enduring determination.

Pairings: divine with roasts, game and mature cheese

Suggested glass: medium slightly paunchy glass

Serving temperature: 16°C

Alcohol content: 13% vol.

Technical specifications:

Soil type: Hilly, clay and sandy

Altitude: 380 mt above sea level

Age of vines: 2005

Where produced: Contrada Costiere
Contessa Entellina (PA)

Vines/Hectare: 4.400

Yield/Hectare: 8 Tonnes

Harvesting: Second week of september
with manual harvest and grape selection

Alcoholic fermentation: 7 days in steel tanks (23-26 °C)

Maceration: 12 days in a temperature-controlled environment

Aging: 8 months in steel tanks and 6 months at controlled temperature (18° C)

Logistica

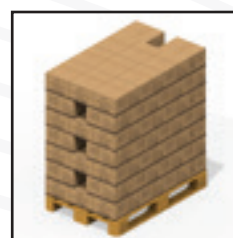


Box:

6 bottiglie di 750ml

Box size:

31 x 25 x h17cm



Pallet:

11 Box by layer
7 Layers for pallet
77 Boxes per pallet
462 Bottles per Pallet

Pallet size:

80 x 120 x h130cm