



CLASSIFICATION: NERO D'AVOLA IGP TERRE SICILIANE

GRAPE: Nero d'Avola

VINTAGE AVAILABLE: 2015

ALCOHOLIC DEGREE: 14 %

VINEYARD SURFACE: 1 ha

AGE OF VINES: 18 years

TRAINING SYSTEM: Espalier

SOIL COMPOSITION: Black soil, lay and stones

HARVEST TIME: 2th September

YIELD PER HECTARE: 60 q

WINEMAKING: 15 days of maceration on the skins

AGING: from September to June in steel tank, 18 months in bottle

BOTTLES PRODUCED: 3500

TASTING NOTES: rubby red, black mulberry, raspberry, strawberry, currant, and an elegant end of caper, star anise and black pepper

FOOD PAIRINGS: Caciucco spiced fish soup, wild boar steak, sheep stew