



barraco®

## NERO D'AVOLA c./daBausa - Marsala

### DESIGNATION

Nero d'Avola DOC Sicilia

### GRAPE VARIETY

Nero d'Avola (red grape)

### VINTAGE AVAILABLE

2016

### ALCOHOL CONTENT

13,5 % vol.

### VINEYARD AGE

19 years

### TRAINING FORM

espalier

### SOIL COMPOSITION

clay and limestone with stone;  
120 m/asl

### VINEYARD SURFACE

1 ha

### WINEMAKING

vinification in stainless steel; 30 days of maceration with skins in steel tank; until June in steel tank, after 18 month in bottle

### HARVEST TIME

first week in September


### YIELD PER HECTARE

60 q/ha

### TASTING NOTES

Vibrant, bright ruby color, with hints of black mulberry, cocoa and black pepper. The palate is fresh and enveloping, with a subtle mineral note, the expression of its territory.

### ABBINAMENTI CONSIGLIATI

 spiced fish soup, wild boar steak and sheep stew



16°- 61F



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