



barraco®

NERO D'AVOLA

The expression of its territory

c./daBausa - Marsala



DESIGNATION

Nero d'Avola DOC Sicilia

GRAPE VARIETY

Nero d'Avola (red grape)

VINTAGE AVAILABLE

2017

ALCOHOL CONTENT

14 % 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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