

NERO D'AVOLA



“The King of Sicilian wines was born in the old family vineyard, a small-scale production in the “Masseria Vecchia” Vineyard. Very balance and well-structure, it is espresso with hints of red berries and spicy notes. Recommended for social occasions.”

Classification | SICILIA D.O.C.

Variety | NERO D'AVOLA BIO

Area of production | Mazara del Vallo (TP)

Vineyard name | Masseria Vecchia

Altimetry | 50 metres. Above sea level

Soil | Medium-textured clay

Yield per hectare | 90 tonnes/ha

Plant density | 3.800/4.000 plants per ha

Training system | Vertical trellis with a spur cordon with 4 spurs

Harvest period | Second / third week of September

Vinification technique | After de-stemming the grapes ferment in a temperature-controlled stainless steel tank with frequent brief pumping, soft-press racking. Wine obtained in this way undergoes malolactic fermentation in steel. Cold bottling. Refine 6 months in the bottle.

Fermentation temperature | 22°C 25°C

Fermentation duration | 14/20 days

How to serve | Served in large glasses, rounded and full-bodied, it can be served immediately after opening or a couple hours later. Best at 16 °C 18 °C

Color | Deep ruby red

Aroma | Intense aroma with hints of red berries, cherry, and plum, with notes of spice and vanilla.

Palate | Balanced, persistent and velvety notes. It pairs wonderfully with red meat, roasts, and aged cheeses.