

# Omnis

- › **Nero d'Avola**  
**DOC • Sicilia**  
**Organic wine**



## **Vineyard**

The grapes come from the Santa Ninfa estate at an altitude of about 400 meters above sea level. The hilly soil is mainly calcareous-chalky with a good percentage of clay.

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## **Grape harvesting**

Between the first and second decade of September, when the grapes have fully matured. The selected grapes are harvested manually in the coolest hours of the day.

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## **Winemaking**

The grapes are vinified in steel vats and macerated for about 12-14 days at a temperature of about 20°C. Once the natural malolactic fermentation is completed, the maturation continues in French and American barrels for about 12 months, followed by a long refinement in the bottle.

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## **Organoleptic Properties**

With an intense ruby red colour and purple hues, it enraptures the nose with typical hints of black pepper, leather and liquorice which blend well with light vanilla and toasted notes due to the aging process in wood. It has a full-bodied and complex mouthfeel.