

Nero d'Avola

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



Vineyard

The grapes come from the area of Salemi, located at an altitude of about 140 meters above sea level. The soil, rich in organic substances, has a loamy structure and rock fragments.

Grape harvesting

From early to mid September.

The grapes are harvested in the coolest hours of the day.

Vinification

The grapes which have been selected are macerated on the skins for about 10 days and then they are placed in steel tanks maintained at a constant temperature of 20°C. After the natural malolactic fermentation, the wine is matured in steel tubs before it is aged in the bottle.

Organoleptic properties

Intense ruby red in colour, with purple hues. It has a fruity bouquet with hints of red berries (cherries, blackberries). It has a rich flavour, with the typical acidity of Nero d'Avola and with a long finish.