

# Nero d'Avola

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



## **Vineyard**

The grapes come from the Salemi estate at an altitude of about 140 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure and a typical pebbly skeleton.

---

## **Grape harvesting**

Between the first and second decade of September. The grapes are harvested in the coolest hours of the day.

---

## **Winemaking**

The selected grapes are macerated on the skins for about 10 days and vinified in steel vats at a constant temperature of 20°C. Once the natural malolactic fermentation is complete, maturation continues in steel before the bottling and refinement in the bottle.

---

## **Organoleptic profile**

Ruby red, with purple hues. Very fruity bouquet with hints of red fruit (cherries, blackberries). Rich mouthfeel, with a typical acidity of Nero d'Avola which gives it a good taste-olfactory persistence.