

# NERO D'AVOLA



**Variety:** 100% Nero D'Avola

**Classification:** DOC Sicilia

**Production location:** Partinico (PA), Sicily

**Alcohol content:** 14% vol

**Grape origin:** Contrada Lavatore

**Soil type:** calcareous tuff

**Exposure and altitude:** northwest - 350 / 370 m above sea level

**Training system:** spurred cordon

**Plants per hectare:** 4500

**Average age of vines:** 15 years

**Grape yield per ha in quintals:** 90

**Harvest:** early September

## VINIFICATION AND MATURATION

**Fermentation:** stainless steel

**Fermentation temperatures:** 25° C

**Fermentation duration:** 12 days

**Aging:** 12 months in 25 HI barrels

**Stabilization method:** 1 micron filtration

**Storage:** 5 years

## TASTING

Black cherry red, with a rich bouquet of plum, berry jam, vanilla and balsamic notes. On the palate it is full-bodied, fresh with exuberant tannins in its youth and a delicious spicy finish.

