



NERO D'AVOLA

IGT

AREA OF ORIGIN:

Sicily, provinces of Trapani and Agrigento.

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the area, with the exclusion of valley lines and damp areas.

GRAPE VARIETIES:

85% Nero d'Avola, other red grape varieties recommended or authorised for the region of Sicily may be added up to a maximum of 15%.

COLOUR:

Intense red with purplish reflections.

CHARACTERISTICS:

This wine has a characteristic intense floral aroma, reminiscent of geranium, and fruity reminiscent of plum; smooth and sapid.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to red meat, roasts and stews.

SERVING TEMPERATURE:

Serve at a temperature of 20° C.

WINEMAKING:

In red, with 7-8 days steeping on skins in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Blue P.V.C.