



NERO D'AVOLA | TERRITORIALS

The prince of the red sicilian grapes expresses, in this area, scents of red fruits with floreal shades.

TECHNICAL DATA

DENOMINATION DOC Sicilia

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Nero d'Avola

SOIL Clay

TRAINING SYSTEM Espalier training with spurred cordon

VINEYARD EXTENSION 10 Ha

VINES PER HECTAR 4.500 vines/Ha

HECTAR PRODUCTION 90 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation (25-27°C). Skin contact 15 days. Malolactic fermentation in steel vats. Aging 30% in oak barrels, 70% in steel vats for 6 months. Aging in bottle for 120 days

TASTING NOTES

COLOUR Red ruby colour with violet nuances

BOUQUET Fruity smell with notes of cherry and red fruits.

PALATE Fresh, fruity and well-balanced body

SERVING TEMPERATURE 18° C