



Nero d'Avola Sicilia DOC

Grapes: 100% Nero d'Avola

Vineyard area: the vineyards lie the hills of the Riesi area, between Ragusa and Agrigento, on the northern Gela plane.

Harvest: normally takes place from the second half of September to early October

Vinification: the grapes are destemmed and gently pressed. With the addition of selected yeasts, fermentation takes place at a controlled temperature not exceeding 28°C. Frequent pumping over takes place in the early stages of fermentation in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked and the malolactic fermentation takes place in order to obtain perfect balance and harmony.

Tasting notes: full of ripe red berry aromas and flavours supported by soft tannins. This wine is perfect for drinking with pasta dishes but also on its own.

