

# COLPASSO



## NERO D'AVOLA SICILIA DOC

### GRAPES

100% Nero d'Avola, selecting only best grapes.

### VINEYARD AREA

Belice area in the western part of Sicily.

### HARVEST

The grapes are picked in **mid-October**, when perfect maturity has been reached.

### VINIFICATION

The Nero d'Avola grapes are transported in small containers so that they are not crushed by their own weight and remain intact and are **very softly destemmed** in order to keep the skins intact. **Fermentation** takes place at a **controlled temperature between 22-24°C**, with a **pumping over of the must** in order to achieve the best extraction of colour, soft tannins and aromas from the skins. They are then very gently crushed and fermented at about 24°C° with frequent pumping over, after which Malolactic fermentation takes place.

### TASTING NOTES

Deep, purple/red with an incredibly **intense nose** featuring black pepper and spices. The palate offers layers and layers of **fruit** with bursts of **dark berry fruit**, offering **excellent balance and complexity**, with a soft, long finish.

