

COLPASSO

Organic
&
Vegan Friendly

NERO D'AVOLA SICILIA DOC

GRAPES

100% Nero d'Avola

VINEYARD AREA

The grapes are grown on the hills of the **Trapani area**, in Sicily, using the traditional Spalliera system.

HARVEST

Early October.

VINIFICATION

The grapes are destemmed and gently pressed. **Fermentation** takes place at controlled temperatures not exceeding 28°C **with frequent pumping over** in the early stages in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is raked and **malolactic fermentation** takes place.

TASTING NOTES

Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Our Colpasso Nero d'Avola has a **wonderful structure**, yet has soft tannins and is **very approachable**. Packed with **red berry fruit flavours**, it is ideal with **red meat and tomato-based pasta sauces**.

