



CORTE IBLA

1697

NERO D'AVOLA SICILIA D.O.C



Organic & Vegan Friendly



Grapes:

100% Nero d'Avola.

Harvest

The grapes are checked very carefully every day and are picked meticulously by hand only when perfectly ripe at the end of September. Picking takes place only in the cool early hours of the morning to avoid over-heating and ensure that the grapes arrive at the winery in top condition. The grapes are placed into small containers so that they do not become crushed by their own weight.

Vinification

The grapes are de-stemmed and very gently pressed to avoid any damage to the skins. The must is fermented at a controlled temperature of between 24-26°C, with frequent remontages and delestages. Malolactic fermentation is carried out in oak barriques.

Ageing

The wine is aged for at least 6 months in oak barriques.

Tasting notes

The colour is an intense purple-red. Corte Ibla Nero d'Avola has a bouquet of wild berries, blackcurrants and spices. On the palate it is full-bodied, with supple, soft tannins and a long finish.

Best served at room temperature with cured meats and cheeses, or pasta dishes with tomato-based sauces.