



NERO D'AVOLA SICILIA DOC



GRAPES:

100% Nero d'Avola

VINEYARD AREA:

The vineyards are situated on the rolling hills of the Riesi area, between Ragusa and Agrigento, on the northern Gela plain in **Sicily**.

HARVEST:

The grapes are meticulously **hand-harvested in the second half of September** through early October, ensuring optimal ripeness and varietal expression.

VINIFICATION:

The grapes are very carefully destemmed and softly pressed. Fermentation occurs in **stainless steel tanks** at controlled temperatures not exceeding 28°C, with carefully monitored maceration to optimize colour extraction and tannin softness. Following fermentation, the wine undergoes **malolactic fermentation** to achieve balance and harmony. The **aging** process takes place exclusively in **stainless steel** for 6-12 months.

TASTING NOTES:

Bright ruby red, with **elegant violet hues**. The aroma is **rich** and **expressive, with floral hints** and enticing notes of ripe red berries, particularly cherries, complemented by subtle undertones of **Mediterranean herbs**. The palate is smooth and well-structured with a lovely balance, featuring soft tannins and a lively acidity resulting in **freshness** and drinkability. The finish is long and **pleasantly persistent**.

