

DeNatile



NERO D'AVOLA Sicilia DOC



Grapes

100% Nero d'Avola, selecting only the 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. The grapes are very softly destemmed in order to keep the skins intact as much as possible. They are then very gently crushed and fermented at a controlled temperature of 22- 24C° with frequent pumping over of the must in order to achieve the best extraction of colour, soft tannins and aromas from the skins. 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** bursting with dark berry fruit, offering **excellent balance and complexity**, with a soft and long finish.

