



L'AURATAE
VERO SICILIA



Nero d'Avola Sicilia DOC

GRAPES

100% Nero d'Avola

VINEYARD AREA

The grapes are grown on the hills of the Trapani area, with 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 racked off and malolactic fermentation takes place.

TASTING NOTES

Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Our L'Auratae 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.



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