



# NERO D'AVOLA DOC SICILIA

ORGANIC & VEGAN CERTIFIED WINE

## PRODUCTION AREA

Sicily

## SOIL

Soil of medium texture, sandy and calcareous

## GRAPES

100% Nero d'Avola. The harvest is conducted in September.

## VINIFICAZIONE

Classic red vinification for about 10 days at controlled temperature, soft pressing to extract only the best juice. The contact between the skins and the must creates a "hat" that has to be punched to let the oxygen pass through allowing fermentation. Subsequently, the wine is decanted and ends its process through malolactic fermentation. Before being bottled, the wine rests on its noble lees for around 6 months.

## WINE CHEMISTRY

ABV: 13 % vol

## ORGANOLEPTIC NOTES

Intense ruby red color.

Perfume that evokes the Sicilian landscapes. Characterized by warm and sumptuous aromas of ripe fruit, cherry jam, plum and morello cherry, with notes of violet and licorice.

It has an excellent balance between tannins and acidity, a deep taste, an important structure and an innate softness on the palate.

## SOMMELIER NOTES

Serving temperature: 16-18°C

Food pairing: excellent with pasta alla Norma, vegetable bulgur, aubergine parmigiana and squash and lentil soup.

## AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO

