

## Nero D'Avola Sicilia d.o.c.

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*Organic*

### Vinification

*The selected grapes are subject to fermentation on contact with the skins for about 10 days and vinified in steel wine tanks one by one controlled temperature not higher at 25 ° C. After malolactic fermentation natural, the maturation continues in steel before its bottling and bottle aging.*

### Grape variety

*Nero d'Avola*

### Appearance

*Ruby red, with violet reflections*

### Aroma

*In the mouth it is rich, with a typical acidity of Nero d'Avola which gives good taste-olfactory persistence.*

### Alcohol level

*13% VOL*

### Best Serving Temperature

*16°-18° C*

### Serving Suggestion

*Ideal with pasta dishes, grilled meats and cheeses*

### Formats

*75 cl*

