

Nero D'Avola Sicilia d.o.c.

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

