

NERO D'AVOLA



CLASSIFICATION	Terre Siciliane I.G.T.
GRAPE VARIETIES	100% Nero D'Avola
VINEYARDS LOCATION	Trapani countryside
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	South, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	III decade of September
TEMPERATURE OF FERMENTATION	24°C
WINEMAKING	10 days
PRODUCTION METHOD	Traditional red wine vinification, stainless steel fermenters at controlled temperature
MALOLACTIC FERMENTATION	Done

AGING	2 months in American durmast barrique
BOTTLE AGING	1 month
ALCOHOL	13,83 % by vol.
PH	3,46
TOTAL ACIDITY	5,89 g/l
1° VINTAGE	2003
PRODUCTION	220.000 bottles
FORMATS	75 cl bottle
TASTING NOTES	Wine with a red ruby colour, on the palate it's soft and enveloping. Made from Nero d'Avola grapes, it represents the fruit of a long experience in the most modern vinification technologies, but with a rigorous respect of ancient traditions.
SERVING TEMPERATURE	16°-18°C
WINEGLASS	For Light bodied red wine, larger surface area to let fragrances come out

