



## 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 color extraction and soft tannins. After fermentation, the wine is racked off and the malolactic fermentation takes place.

**Tasting notes:** Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Our Purato 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.

