



NERO D'AVOLA SICILIA DOC

Grapes: 100% Nero d'Avola, selecting only best grapes.

Vineyard area: Belice area in the western part of Sicily.

Harvest: The grapes are picked in mid- October, when perfect maturity has been reached.

Vinification: The Nero d'Avola grapes are transported in small containers so that they are not crushed by their own weight and remain intact. and are very softly destemmed in order to keep the skins intact.

Fermentation takes place at a controlled temperature between 22-24°C, with a pumping over of the must in order to achieve the best extraction of colour, soft tannins and aromas from the skins. The grapes are very softly destemmed in order to keep the skins intact as much as possible. They are then very gently crushed and fermented at about 24°C with frequent pumping over, after which Malolactic fermentation takes place.

Tasting notes: Deep, purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, offering excellent balance and complexity, with a soft, long finish.