

Nero d'Avola 2018 Sicilia DOC



A young and seductive example of Nero D'Avola, very fruit driven and vibrant.

VINEYARD

The vineyards are located in central Sicily, in the province of Caltanissetta, at about 500metres above sea level. The altitude, together with the distance from the sea, provides for daily temperature variation where the warm Sicilian sun is alternated with fresh, cool evenings, ensuring great condition for ripening the grapes. The vines are planted south facing following the vertical trellissystem on sandy and clay rich soil using guyot pruning.

VINTAGE 2018

After a mild spring with unusual frequent showers, summer was warm with an average temperature of 26°C. Winds coming from North West have helped to preserve the quality of the grapes and the typical aromas of this variety. Harvest September 2018.

WINEMAKING

After de-stemming and maceration of the skins for about 12 days, fermentationtakesplaceduring 15 daysat a temperature of 24-26°C in stainlesssteel tanks. Part of the wine then spends about 6 months in used Gamba Oakbarrels of 250 liters.

VARIETY: Nero d'Avola

APPEARANCE: Ruby coloured with purple nuances

NOSE: Lovely notes of violets,red cherries, plums and a hint of whitepepper

PALATE: Medium-bodied wine with beautifully intense red fruit characters matched by delicate notes of spices and juicy and soft tannins.

FOOD PAIRING:To be enjoyed at its best with grilled lamb, a nice steak, a vegetarian risotto or even meaty fish dishes

TECHNICAL INFO: Alc:13,5% TA: 6.00g/l RS: 3,5 g/l pH: 3.35