

NERO D'AVOLA SICILIA DOC



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan
Soil composition: calcareous
Training method: trellis with Guyot pruning
Elevation: 1,148-1,476 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North-East
Vines age: 15 years
Harvest time: beginning of September
First vintage: 2018
Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nero d'Avola
Fermentation

Container: stainless steel tanks

Maceration

Technique: low temperatures

Length: 2 days

Aging

Container: stainless steel tanks

In bottle: 4 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 5.6 g/l
Acidity: 5.5 g/l
Dry extract: 34.8 g/l



FOOD PAIRINGS

Great with mature cheeses, charcuterie, and both white and red meat dishes.



TASTING NOTE

Very fruit-forward with notes of red berries (cherry, blackberry), fragrant, mineral, and spicy. The palate offers a perfect balance of tannins and acidity. Intense, persistent, and fine.

PRODUCER PROFILE

Estate owned by: Colosi family

Winemaker: Pietro Colosi

Total land under vine: 90 + 12 ha in Salina

Winery production: 700,000 bts

Region: Sicily (Italy)

