

NERO D'AVOLA TERRE SICILIANE DOC



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan

Soil composition: medium-textured soil, sandy and pebbly

Training method: espalier

Elevation: 60-90 ft a.s.l.

Vines/ha: 5,500 vines/ha

Exposure: North-East

Vines age: 15 years

Harvest time: early October

First vintage: 2011

Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nero d'Avola

Fermentation

Container: stainless steel tanks

Maceration

Technique: cold

Length: 3-6 hours

Aging

Container: stainless steel tanks

Length: 6-7 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 5.3 g/l

Acidity: 5.5 g/l

Dry extract: 26 g/l



FOOD PAIRINGS

Enjoy with pasta with tomato-based sauces, red meats, barbecued pork ribs, or grilled steak.



TASTING NOTE

Deep purple-red color. The nose reveals intense fruit notes of blackberry and blueberry compote, together with smoky and spicy notes. On the palate, it is extraordinarily round and complete, with a natural, effortless balance of tannin and acidity, structure, and length.

PRODUCER PROFILE

Estate owned by: Massimo

Maggio, Stefano & Marina Girelli

Winemaker: Stefano Chioccioli,

Mattia Giacomelli

Total land under vine: 50 ha

Winery production: 600,000 bts

Region: Sicily (Italy)

