

INSIEME

NERO D'AVOLA SICILIA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3.5 ha
Green Status: organic certified
Soil composition: red sand
Training method: Guyot, spurred cordon
Elevation: 656 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-East
Vines age: 10-15 years
Harvest time: mid September
First vintage: 2010
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nero d'Avola
Fermentation
Container: stainless steel tanks
Maceration
Technique: post-fermentation
Aging
Container: stainless steel tanks
Length: 2-3 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 1.0 g/l
Acidity: 5.5 g/l
Dry extract: 30 g/l



FOOD PAIRINGS

We recommend Insieme with antipasti, such as anchovy bruschetta, or with all kinds of pasta dishes, such as pasta with sardines, pine nuts, and wild fennel.



TASTING NOTE

Insieme has a very intense purple color. The bouquet is very fresh, with notes of red berry fruits. Round and soft, Insieme has a distinctive silky character and is very pleasurable to drink.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacolmelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)



DAL 1697

SANTA TRESA

