

— PRODUCTION AREA - Central and eastern Sicily in the provinces of Agrigento and Caltanissetta, on soils and in microclimates with a traditional vocation for quality red grapes.

— GRAPE VARIETY - Nero d'Avola and Merlot

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed, with traces of limestone.

ALTITUDE - From 50 to 350 meters above sea level.

VINEYARD - Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare (4,000 units).

CLIMATE - Insular, Mediterranean, tending to hot-dry.

HARVEST - At full maturation from the 2nd week of September to the 1st week of October.

VINIFICATION - Traditional fermentation with maceration on the skins for about 6-8 days. Drawing off, soft pressing and malolactic fermentation.

AGEING - At least 10 months in large fine oak barrels and then in glass-lined vats. Two months in bottle at controlled temperature.

#### TASTING NOTE

Colour - lively ruby-red with light garnet red highlights.

Bouquet - intense, complex, fruity of morello cherry and pleasant.

Flavour - dry, full, pleasantly winy, balanced, full-bodied and persistent.

ALCOHOL CONTENT - 12,5 % - 13,0 % vol.

SERVING TEMPERATURE - 17°-18° C.

RECOMMENDED WITH - Excellent with grilled meat, roast meats and medium-aged cheeses.

STORAGE - In a very cool place (13°-15°C), with low humidity

LIFE - More than 5 years if kept in cellars with suitable conditions.

1<sup>ST</sup> YEAR OF PRODUCTION – 1824 harvest.



■ Nero d'Avola

