



TOP Line



CLASSIFICATION	D.O.C. Sicilia
GRAPE VARIETY	Nero d'Avola
VINEYARD LOCATION	Trapani countryside - Borgo Guarini Estate
SOIL COMPOSITION	Calcareous - slimy
EXPOSURE	North-East (Ferla's Cru), South (Beccaccia's Cru) South-East (Lepre's Cru) at 300mt above sea level
TRAINING SYSTEM	Cordon trained, spur pruned
VINES PER HECTARE (EA)	5.000/5.500
YIELD (KG. PER HECTARE)	6.300 kg
HARVEST PERIOD	Hand picking-from the first to the third week of September according to the Cru maturation
FERMENTATION TEMPERATURE	24°-26°C
PERIOD OF FERMENTATION	14 days
VINIFICATION METHOD	The vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out.
MATURATION	12 months in French and American durmast barriques
MATURATION BOTTLE	6 months
ALCOHOL 14.80 % vol. PH 3.69 (average) TOTAL ACIDITY 5.08 g/l (average)	
1TH YEAR PRODUCTION	Vintage year 1997
VINTAGE PRODUCTION	80.000 bottles
FORMATS	75 cl, 1.5 L and 3 L
SERVING TEMPERATURE	18°C
RECCOMENDED GLASS	Wide rounded balloon glass for fine wines

TASTING NOTES

Color: deep dark ruby red with purplish hues.

Nose: marvelous scents of cherry, prunes, mulberries, blackberries and blackcurrants stand out followed by a duet with fine hints of rhubarb, cinchona, pepper, tobacco, nutmeg and dark chocolate entwined with nuances of minerals and undergrowth.

Palate: power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

Characteristics: it is blessed with the fortunate fate of the best, of those who win awards and prizes and who others often try to vainly copy; it is a due tribute of love and respect for Nero d'Avola, Sicily's greatest red grape, which achieves its climax in this interpretation.