

# CHIARAMONTE

Nero d'Avola

**CLASSIC** Line



<b>CLASSIFICATION</b>	IGT Sicilia
<b>GRAPE VARIETY</b>	Nero d'Avola
<b>VINEYARD LOCATION</b>	Trapani countryside - Dàgala Borromeo Estate
<b>SOIL COMPOSITION</b>	Mid-mixture, mostly clayey
<b>EXPOSURE</b>	The vineyards have south/south-westerly exposure (230 meters above sea level)
<b>TRAINING SYSTEM</b>	Cordon trained, spur pruned / Guyot
<b>VINES PER HECTARE (EA)</b>	5.000/5.500
<b>YIELD (KG. PER HECTARE)</b>	7.800/8.000 kg
<b>HARVEST PERIOD</b>	Hand-picking - 3rd week of September
<b>FERMENTATION TEMPERATURE</b>	26°-28°C
<b>PERIOD OF FERMENTATION</b>	10 days
<b>VINIFICATION</b>	The vinification is carried out in controlled-temperature stainless steel tanks in accordance to red wines
<b>MATURATION</b>	6 months in American durmast barriques
<b>MATURATION BOTTLE</b>	3 months
<b>ALCOHOL</b> 13.95 % vol.   <b>PH</b> 3.49 (average)   <b>TOTAL ACIDITY</b> 5.32 g/l (average)	
<b>1ST YEAR PRODUCTION:</b>	Vintage year 2000
<b>VINTAGE PRODUCTION</b>	500.000 bottles
<b>FORMATS</b>	75 cl and 37.5 cl
<b>SERVING TEMPERATURE</b>	16°-18°C
<b>RECOMMENDED GLASS</b>	Medium-sized, slightly rounded bowl

## TASTING NOTES

**Color:** intense ruby red with lively purplish hues along the edges.

**Nose:** it has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and bilberries, cloves, black pepper, liquorice, dark chocolate and humus.

**Palate:** it admirably blends all its power with expressive delicacy revealing a suave depth; it has an assertive character that is well tempered by the silky and delightful tannins; the match between nose and palate is polished and extraordinary.

**Characteristics:** made entirely from Sicily's most important red grape, it is a daring and strong, at times even austere and reserved wine; its extraordinary nature unfolds fully if it is left the time needed to express itself.