



**Category:** D.O.C. Terre Siciliane

**Grapes:** Nero d'Avola

**Production area:** Paceco (TP), IT

**Harvest:** First ten days of September

#### Nero d'Avola

**Vinification:** Hand-Picked grapes; cryomaceration for 24 hours at a temperature of 8 C degrees. Fermentation with maceration on the skins for 12 days at 20 C degrees. Following the pressing, separation of the crushed grapes for 48 hours. Aging, for 30% of the product, in American Oak Tonneau fir 12 months; the remaining 70%, rests in stainless steel for about 12 months.

**Organoleptic Characteristics:** With an intense red color which has high-chromatic impact, it has purple nuances, and reveals to the nose, intense fruity perfume, jam and typical hints of Nero d'Avola. In the mouth, cherry and mulberry are interwoven with hints of vanilla and cinnamon, across a soft and velvet structure.

**Wine Matching:** Meats, roasts and hunting games.

**Serving Temperature:** 18 C

**Alcol Level:** 13.5% Vol.