



CLASSIFICATION: D.O.C. Sicilia

GRAPE VARIETY: Nero d'Avola

VINEYARD LOCATION: Trapani countryside – Dàgala Borromeo Estate

EXPOSURE: South/South West (230 meters above sea level)

SOIL COMPOSITION: Medium texture tending towards clayey

TRAINING SYSTEM: Cordon trained, spur pruned/Guyot

VINES PER HECTARE (EA): 4.500/5.000

YIELD: 80 quintals

HARVEST PERIOD: Third week of September

HARVEST: Hand-picking

VINIFICATION METHOD: Traditional in red at controlled temperature

MATURATION: 6 months in American oak barriques

MATURATION BOTTLE: At least 6 months

MALOLACTIC FERMENTATION: Completed

ALCOHOL: 13,5% vol.

SERVING TEMPERATURE: 16°-18°C

RECOMMENDED GLASS: Medium sized, slightly pot-bellied



MINISTERO DELL'AGRICOLTURA
DELLA SILVATURA ALIMENTARE
E DELLE FORESTE



CAMPAGNA FINANZIATA ACCORDO TO EU REG. NO. 2021/2115



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.