

RARI

Nero d'Avola Sicilia DOP



| | |
|-----------------------------|--|
| Wine category: | Sicilia DOP |
| Colour: | Red |
| Grape variety: | Nero d'Avola |
| Vines per ha: | 4.000 |
| Production area: | Gibellina Hills, Sicily. The area is about 200 meters above sea level. The soil is rich of clay and limestone, iron oxides, firm and drought resistant |
| Harvest period: | Second half of September |
| Vinification: | Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts |
| Ageing: | In stainless steel tanks and French barriques for 4 months |
| Tasting notes: | Colour: ruby red, with violet reflections Aroma: intense and wide on the nose, with balsamic notes of cocoa and vanilla Taste: a complex wine, balanced and harmonious, long and spiced in the end |
| Best served with: | Excellent with sliced meats and salami, savory first courses and risotti |
| Serving temperature: | About 16°-18°C |