



Nero d'Avola DOC



VINTAGE
2012



APPELLATION
Sicilia DOC



AREA
Riesi, Sicily



GRAPES
Nero d'Avola



ALCOHOL LEVEL
13,5%



SERVING TEMPERATURE
64° F.



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are harvested in the third week of September. The fermentation occurs for eight days at 82°-86°F. The wine matures for 12 months, 50% in 92-gallon tonneaux and 50% in 1,320 gallon oak barrels, followed by final aging in the bottle.

COLOR

Bright ruby-red.

BOUQUET

The nose shows brandied cherries, rich plum and orange zest with notes of cherry blossom, cured meat and exotic spices.

PALATE

The palate is medium-bodied revealing mouthwatering red fruit, wild mushrooms and espresso that lead to substantial and polished tannins. Beautiful graphite minerals linger on the long finish.

FOOD PAIRINGS

Aged pecorino cheese and barbecued meats.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
BY REGULATION EC N. 1308/13