Nero d'Avola DOC Sicilia



TYPE OF WINE

Still red wine

MAIN GRAPES

Nero d'Avola

PRODUCTION AREA

Grapes coming from the vocated DOC area located in the territory of Sicily Region (South-Italy)

SOILS

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morainic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

Nero d'Avola is a medium-late ripening grape variety, usually reaches full maturity in the second part of September

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

COLOUR

Ruby red with purplish hues

BOUQUET

Complex aroma with notes of violet and spices, juicy red-fruit flavors like raspberry and plum.

TASTE

Nero d'Avola typically has high tannins, medium acid and a strong body, with fruity and spicy aromas and a persistent finish.

FOOD PAIRING

Perfect with savory pasta dishes, roasted and grilled meat, games and seasoned cheese.

SERVING SUGGESTION

18-20°C

ALCOHOL CONTENT

13,0% vol

[Bordolese standard (75 cl)], [13% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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