



NERO D'AVOLA

DOC SICILIA



Vinification

Grapes are grown on hillside slopes in the Marsala and Salemi areas of western Sicily.

Vines are trained in the traditional “spalliera” method.

The grapes are hand-picked at the beginning of October. A “partial-picking” method is employed where pickers go through the vineyards several times over, only picking grapes which are perfectly ripe.

Tasting notes

A tremendously characterful fruit-driven red, which is soft, approachable and easy to drink. Packed with red berry fruit flavours –this is the perfect pasta wine or ideal in its own.

 Grape variety
100% Nero d'Avola

 Appellation
DOC Sicilia

 Production area
Sicily

 Alcohol
12,5 %

 Service temperature
18-20 °C

 Bottle size
750 ml