



GRAPES: 100% Nero D'Avola

PRODUCTION ZONE: Province of Agrigento

VINEYARD CHARACTERISTICS: 9 hectares under vine

VINIFICATION&AGEING: The grapes are vinified separately, the contact on the skins lasts about 15 days after which they are pressed. When the must clarifies it is then transferred into barriques comprised of French and American oak for 18 months. During this time the ageing process takes place and once the 18 months have passed the wine is then blended together and bottled. A further 18 months after bottling the wine is released in the marketplace.

ALCOHOL : 14 % alc.vol.

PACKAGING: case by 12x750ml

SERVING TEMPERATURE: 18°C

TOTAL PRODUCTION: 50.000 bottles

CLOSURE: natural cork

TASTING NOTES

COLOR: Deep impenetrable ruby colour with orange reflections

BOUQUET: Intense bouquet with hints of liquorice, black pepper, tobacco and blackberry jam.

PALATE: Warm and indulging with great balance, hints of spices and a sweet persistence on the palate.

FOOD PAIRING: First courses, pasta's, grilled meats and aged cheeses.