



**GRAPES:** 100% Nero D'Avola

**PRODUCTION ZONE:** Sambuca, Sicily

**VINEYARD CHARACTERISTICS:** 80 hectares under vine

**VINIFICATION&AGEING:** Temperature-controlled fermentation and maceration for 10-12 days, with daily pumpovers every 4 hours. A soft press is then used in order not to avoid extracting too many bitter tannins from the skins. Aged in stainless steel.

**ALCOHOL :** 13,5 % alc.vol.

**PACKAGING:** case by 12x750ml

**SERVING TEMPERATURE:** 16-18°C

**TOTAL PRODUCTION:** 500.000 bottles

**CLOSURE:** natural cork

#### **TASTING NOTES**

**COLOR:** Brilliant ruby color with purple reflections

**BOUQUET:** Intense bouquet with hints of balsamic herbs.

**PALATE:** Warm, great persistence with a presence on the palate of wild forest flowers.

**FOOD PAIRING:** First courses, grilled and braised meats, aged cheeses.