



NERO D'AVOLA 2021

Denomination: DOC Sicilia

Grapes: Nero d'Avola 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 6.500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between
180 and 250 m above sea level, Mediterranean climate with
significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with
spurred cordon pruning

Planting density: 5.000 vines per hectare, with yields of 60-
70 q/ha

Harvesting: manual harvest in the last ten days of September

Vinification: fermentation in stainless steel, with long
maceration on the skins at controlled temperature

Ageing: maturation in 25 hl oak barrel for 12 months and in
bottle for 6 months

Alcohol content: 13,5% vol

Total acidity: 5,89 g/l

Ph: 3,4

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appearance: intense ruby red colour with hints of purplish red

Nose: intense, characterized by notes of berries, blackberry jam and delicate hints of tobacco

Palate: intense, with great structure and persistence, with perfectly balanced tannins

Food pairing:

Perfect with Mediterranean dishes, excellent with savory first courses, meat dishes, cold cuts and aged cheeses.