

SOTTO il SOLE™

NERO D'AVOLA SICILIA D.O.C. - BIO



Grape Varietals: 100% Nero d'Avola.

Average age of the vines: 25 years.

Soil: sandy and calcareous.

Harvest Period: mid-September.

Vinification: the grapes are harvested by hand, then they undergo a traditional long maceration at controlled temperature. Then, once the malolactic fermentation done, the wine is aged in a stainless-steel tank for at least 6 months.

Alcohol Content: 14% by vol.

Residual Sugar: 6 grams per liter.

Color: intense ruby red with purple shades.

Aroma: the aromatic bouquet is typical and complex. It's a very fruity wine with strong typical notes of caper and licorice, and both are well paired with a spicy scent of black pepper.

Palate: it's warm and full bodied with smooth and velvety tannins, everything is harmonized by the adequate alcohol content; this is a very well-balanced wine with a long persistence.

Food Suggestions: Aged cheeses, grilled meats, roasts, red meats, wild mushrooms and game.

Serving Temperature: 18-20° C / 64-68° F.