

# SOTTO il SOLE™

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



**Grape Varietals:** 100% Nero d'Avola

**Vineyards:** located in western Sicily (Marsala)

**Average age of the vines:** 25 years

**Soil:** sandy/calcareous medium consistency

**Harvest Period:** September

**Vinification:** after hand harvesting, cold maceration pre-fermentation and long fermentation at controlled temperature, the wine is left a few months on the lees until the end of malolactic fermentation

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 4 grams per liter

**Color:** deep intense ruby red

**Aroma:** sweet bouquet with notes of eucalyptus

**Palate:** smooth tannins, balsamic, herbaceous notes, long finish

**Food Suggestions:** spaghetti with seafood, porterhouse steak, salmon

**Serving Temperature:** 16° C / 61° F