

# 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:** 3.5 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.