

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: following hand harvest and traditional red wine maceration, wine is aged 6 months in second passage barriques.

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

