Nero d’Avola
I.G.P. Terre Siciliane

TECHNICAL PROFILE

GRAPES:
Nero d’Avola biological grown
WINE TYPE
Red

GRAPE VARIETY
Nero d’Avola
CLASSIFICATION
I.G.P. Terre Siciliane
HARVESTING PERIOD
End of September
WINE MAKING
Steel, with temperature controlled fermentation at 28°C and 15 days maceration

ALCOHOLIC GRADUATION
14.5% vol. - total acidity 5.6g/l - pH 3.50
AGEING
Steel

TERRITORY
ALTITUDE
420m above sea level
CLIMATE
Mild, wet winters, hot, dry summers
TERRAIN
Medium mixture, rich in limestone
PRODUCTION AREA
Center of Sicily
Territory of Caltanissetta (near Delia)

VINE YARD
EXPOSURE
Southern
CULTIVATION SYSTEM
Espalier with Guyot pruning
DENSITY OF THE PLANTING
Plants per hectare 3,800
YIELD PER HECTARE
100 quintals Approx

ORGANOLEPTIC PROFILE

COLOR
Intense ruby red
NOSE
Fruity with a predominance of red fruits and spices
MOUTH
Remarkable freshness and minerality and at the same time also warm and enveloping, nicely tannic
SERVING TEMPERATURE
14-16°C
SERVING SUGGESTION
Enhances grilled, roasted meat, wild game in general and cheese
LONGEVITY
To be enjoyed within 5-7 years and more

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