

Nero d'Avola I.G.P. Terre Siciliane

TECHNICAL PROFILE

GRAPES:	Nero d'Avola biological grown
WINE TYPE	Red
GRAPES 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 GRADATION	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

NERO D'AVOLA



Azienda Agricola Deliella