



Premio

NERO D'AVOLA IGT SICILIA



DENOMINATION : IGT SICILIA

VINTAGE: 2008

ALC. VOL.: 13% +/- 0,5

GRAPES: NERO D'AVOLA 100%

SICILY: a legendary island has wonderful pedoclimatic characteristics making it an ideal place for the production of quality wines. Since 1997, with the help of an expert team of Sicilian enologist, we have been carefully selecting the most suitable areas for growing the most typical Sicilian grape variety: Nero d'Avola. After scrupulous testing and experimentation, the area chosen was the south west of the island - to be precise, between the provinces of Trapani and Agrigento. Here selected producers grow their grapes, in non-irrigated vineyards.

SOIL: The soil is clay and limestone mixed with stones. The climate is dry and windy with average Spring temperatures of 18-22°C, and Summer temperatures of 27°C-32°C during the day. The coolness of the nights and the constant aeration by the wind is optimal for bouquet .

Wine making Process: The grapes are usually harvested between late August and mid-September when they have reached the ideal level of ripeness. They are destemmed, soft-crushed and vinified according to traditional methods, with maceration on the skins at controlled temperature . Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanins , thereby providing deeper colour. Once alcoholic fermentation is over, wine is placed in oak barrels where it completes malolactic fermentation.

TASTING NOTE: Nero d'Avola Premio is red-purple in colour with violet hues, and is a well structured, strong and harmonious wine. The intense bouquet with clear notes of bread crust, liquorice and ripe red fruit is one of its special characteristics. Nero d'Avola Premio is the result of the force of nature blended with the experience of man.

FOOD PAIRING: Excellent with typical Mediterranean specialities such as rich pasta dishes , grilled swordfish and grilled red meat.

SERVING TEMPERATURE: 18°C.