



# Aprile

Nero d'Avola - Sicilia DOC

As a prelude to summer, yet with the graceful features of spring, Nero d'Avola grapes impart the wine with that characteristic aroma of cherry then found on the palate, along with the freshness of the grape variety and a gentle alcoholic feel. Its colour, resembling the island's sunsets, makes it a delightful sipping companion in summertime evenings.

**Appellation:** Rosato DOC Sicilia Nero d'Avola

**Grape variety:** Nero d'Avola

**Training system:** Counter-espalier with Guyot pruning

**Planting density:** 3600 plants per hectare

**Yield per hectare:** 100 quintals

**Type of soil:** medium-textured with good presence of limestone

**Altitude:** 200 metres above sea level

**Harvest time:** late august

**Winemaking:** 6 hours of cold soak on its skins followed by white winemaking process at controlled temperature.

**Aging:** in stainless steel tank and bottle

**Bottle capacity:** cl 75

**Service temperature:** 8-10 °C

**First vintage of production:** 2004

## TASTING NOTES

**Color:** pale cherry

**On the nose:** fruity and floral with hints of cherry and orange blossom.

**Taste:** savoury, harmonious and long lasting sip.