



Nené

Nero D'Avola - Sicilia DOC

Nero d'Avola is present in Sicily with so many biotypes, versions, features and interpretations that it is really difficult to outline a single profile of it. We grow it at 200 metres above sea level on a soil with medium texture with a good presence of limestone and sand. The plant displays a good balance between vegetation and fruit, while the grapes are juicy with purple nuances. The wine we obtain is named Nené to pay homage to Leonardo Sciascia's tale "Il mare colore del vino". Long-lasting and fresh, with distinctive fruity aromas of cherry and berries, it is so pleasant to sip that it may find a pairing with both meat and fish dishes, above all if they are enriched with Mediterranean spices.

Appellation: Rosso DOC Sicilia Nero d'Avola

Grape variety: Nero d'Avola

Training system: Counter-espalier with spurred cordon and Guyot prunings

Planting density: 4600 plants per hectare (cordon) / 3000 (Guyot)

Yield per hectare: 90 quintals

Type of soil: clay loam with good presence of limestone

Altitude: 250 meters above sea level

Harvest time: from mid-september

Winemaking: skin maceration for 15 days in large stainless steel vessels at controlled temperature.

Aging: about 25% in French oak barrels for one year, the remainder in steel tanks.

Bottle capacity: cl 75

Service temperature: 16-18°C

First vintage of production: 2002

TASTING NOTES

Color: ruby with purple nuances

On the nose: aromas of red fruit and cherry prevail, while notes of dried fruit and spices enrich its fine bouquet.

Taste: full and harmonious. Cherry and forest floor notes return on the palate. Its saltiness balances its roundness so as to make the sip long and pleasant.