

BRUMALE

Nero d'Avola Sicilia DOC



DENOMINATION	NERO D'AVOLA SICILIA DOC
VARIETAL	Nero d'Avola 100%
ALCOHOL LEVEL	13% vol.
AREA	Sicilia
SURFACE	Hills
ALTITUDE	0 - 300 m
SOIL TYPE	Clay
PLANT DENSITY	4.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	Beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the hills of Petrosino the grapes used to make this wine are harvested by hand and undergo destemming and traditional pressing. Fermentation takes place in 300 – 500 hl tanks at 25 -26°C over 10 days, followed by malolactic fermentation. It is then stored in stainless steel tanks before bottling.

TASTING NOTES

Intensely red, with violet hue with typical scents of blackberry and cherry, this wine is round and complete on the palate, with a natural and effortless balance of tannin and acidity, structure and length.

FOOD MATCHINGS

With its bold fruit flavours, robust tannin and acidity, Nero d'Avola Sicilia DOC is a great wine to match with rich meat and mushroom-based dishes.

