



Disueri

Sicilia DOC

100% Nero D'Avola. Vineyards cultivated on hills at 400m asl, South exposure, at a density of 5000 plants per hectare and yield of 60 hectoliters per hectare. Manual harvest into cases in the first 10 days of September.

Vinification

Destemming, cold maceration on the skins for 1 day at 12°C, fermentation at 28°C, pump-over and removal of the must. Malo-lactic fermentation in stainless steel tank and a period in contact with the fine lees for at least 5 months followed by further aging in the bottle.