



# 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. Malolactic 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.