



Nero d'Avola

Sicilia DOC

100% Nero d'Avola. Density of 5000 plants per hectare and yield of 60 hectolitres per hectare.

Vinification

Destemming and cold maceration on the skins for 2 days at 10°C, fermentation at 26°-28°C, pump-over and removal of the must. Malolactic fermentation in stainless steel tanks and a period in contact with the fine lees for at least 5 months, followed by aging in the bottle.