



Noà

Vigneto Sotto Le Case

Tenuta Presti e Pegni, 300m asl

Sicilia DOC

Cru, 40% Nero d'Avola, 30% Merlot, 30% Cabernet Sauvignon.

Vineyards cultivated on hills at 300m asl, South exposure for Nero d'Avola, South-East exposure for Merlot, South/South-East exposure for Cabernet Sauvignon, at a density of 5000 plants per hectare and yield of 50 hectoliters per hectare. The average age of the vines is 20 years, manual harvest in the first 10 days of September.

Vinification

Destemming and fermentation at a controlled temperature of 28°- 30°C for 10/15 days; malolactic fermentation in barriques and aging for 12 months, followed by further aging in the bottle.

