



# CENT'ARE NERO D'AVOLA RED SICILIA DOC

*Medium-textured soils, tending to clayey, yield an intense red wine featuring with scents of roses and red berries.*



## GRAPE VARIETY

100% Nero d'Avola

## TERRITORY OF ORIGIN

Territory of Salemi and Mazara del Vallo  
Province of Trapani

## TERROIR

**Soil composition:** Medium-textured, tending to clayey and saline soils.

**Altitude:** 160 m above sea level.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

## VINIFICATION AND AGEING

Harvest period starting from the first ten days of September. Traditional vinification at controlled temperature and 4 months of ageing in tanks.

## TASTING NOTES

**Colour:** deep red with lively violet shades.

**Aroma:** intense notes of roses, Marasca cherries and blackberries.

**Flavour:** fresh and moderately soft, with a pleasant tannin sensation.

## PAIRING

Meat and game roasts, cooked vegetables and semi-aged cheese. Serve at 18°-19° C.

## ALCOHOL CONTENT

13,5% by Vol.

## SIZE

75 cl