

# GAZZEROTTA NERO D'AVOLA RED SICILIA DOC

*Gazzerotta, from the name of the elegant black and white magpies that fly over the bare fields in autumn. Nero d'Avola grapes yield a soft red wine with good structure.*

## GRAPE VARIETY

100% Nero d'Avola

## TERRITORY OF ORIGIN

Gazzerotta estate, vineyards area ha 10,1  
Mazara del Vallo – Province of Trapani

## TERROIR

**Soil composition:** clayey soil rich in minerals.

**Altitude:** 20 m above sea level.

**Climate:** Area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

## VINIFICATION AND AGEING

Harvest period starts from mid-September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

## TASTING NOTES

**Colour:** intense and bright red.

**Aroma:** very fruity to the nose, with a prevalence of red fruit and slightly ripe fruit notes. A slight spiciness accompanies the aroma of violet and the sweet notes of chestnut honey.

**Flavour:** warm, moderately soft and sapid, with a good tannin.

## PAIRING

Ideally paired with a traditional mushroom risotto or a grilled meat dish.

Surprises with curry-flavoured fish. Serve at 18°-19°C.

## ALCOHOL CONTENT

14% by Vol.

## SIZE

75 cl / 1.5 l / 3 l

TENUTE DI FAMIGLIA

