

CENT'ARE NERO D'AVOLA

RED IGT

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.

Palate: strong hints of black cherries blend with light notes of vanilla.

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