



# GAZZEROTTA NERO D'AVOLA

## RED IGT

*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

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: deep red with garnet hues.

Aroma: complex and lingering aromas of red berries, plums, Marasca cherries and violets.

Palate: velvety and well-structured, with pleasant notes of red berries and prunes and slight hints of rosemary.

### PAIRING

Pasta and rice dishes with meat and mushroom sauce and meat dishes with game and pork meat. Serve at 18°-19°C.

### ALCOHOL CONTENT

13.5% by Vol.

### SIZE

50 cl / 75 cl / 1.5 l / 3 l

