



## Nero d'Avola Syrah DOC Sicilia



### **TYPE OF WINE**

Still red wine

### **MAIN GRAPES**

Nero d'Avola, Syrah

### **PRODUCTION AREA**

Grapes coming from the vocated DOC area located in the territory of Sicily Region (South-Italy)

### **SOILS**

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morainic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

### **HARVEST**

Both Nero d'Avola and Syrah are medium-late ripening grape varieties, usually reach full maturity in the second part of September

### **VINIFICATION**

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

### **COLOUR**

Ruby red with purplish hues

### **BOUQUET**

Complex aroma with notes of violet, and juicy, red-fruit flavors like raspberry and plum. Spicy scents of licorice and pepper.

### **TASTE**

This blend typically has high tannins, medium acid and a strong body, with fruity and spicy aromas and a persistent finish.

### **FOOD PAIRING**

Perfect with savory pasta dishes, roasted and grilled meat, games and seasoned cheese.

### **SERVING SUGGESTION**

18-20°C

### **ALCOHOL CONTENT**

13,5% vol

